Cooking Solutions

2012

Green Technology inside

BOSCH
Invented for life

Heizarten
3D-Heißluft
180°C

Contents.

Green Technology Inside 6

Great Performance, Perfect Symmetry 8

Ovens 10

Compact Appliances 21
– Combination Steam Ovens 24
– Coffee Machine 26
– Microwave Oven 27
– Warming Drawers 28

Electric Cooktops 31
– Induction Cooktops 32
– Ceramic Cooktops 35

Gas Cooktops 39

Rangehoods 42

Accessories 48

Installation Diagrams 50

Quality Service 55

Technologies that not only improve our life today, but tomorrow as well.

Bosch supports the use of green technology and the efficient use of resources and energy. This guiding principle underpins all our work in all sectors, from environment-sensitive production methods to researching new, energy-efficient technologies.

Responsibility

Bosch has always taken its responsibility towards man and nature seriously. This creates an obligation and incentive to develop resource-efficient household appliances. 'Green Technology' can create the potential to not only improve the future but also our quality of life today. Our appliances are manufactured with respect and sensitivity to the environment and designed to operate more efficiently than our previous models.

Preservation

As a leading industrial company, we are conscious of our responsibility towards society and future generations. We act in harmony with our environment with the aim of preserving values like trust and integrity, promoting health and treating the environment and natural resources with due care. In 2008, we were awarded the German Sustainability Prize in acknowledgement of this commitment.

Efficiency

We deploy ground-breaking technological innovations to develop some of the most economical and resource-efficient household appliances in the world.
Our ActiveWater Plus™ dishwashers, for instance, considerably reduce both water and electricity consumption in comparison to our previous models, while ActiveAir Technology, found in the EcoLogixx 7, dries laundry so efficiently, it consumes up to 40% less energy than conventional dryers. And these are no exceptions – approximately 40 percent of the patents we file are for products designed with the aim of minimizing their impact on the environment.

Transparency

Our actions are driven by integrity. Our trusting relationship with customers, employees and suppliers is built on honesty and openness. This also includes a policy devoted to information transparency: we provide clear, understandable information and facts to assist in decision-making. The 'Green Technology' signet, for example, draws attention to the particular 'Green Technology' used in our individual products, specifies the relevant savings, special efficiency of operation and manufacturing process.

Green Technology Inside

The Green Technology Inside signet denotes products that focus on energy and water efficiency while achieving top performance based on Bosch technologies – and, like all Bosch products, have been manufactured with the aim of minimizing their impact on the environment. The signet stands for the resource-efficiency of our products – quite simply for their 'Green Technology'.

Green
Technology
inside

Great performance, perfect symmetry.

The collection of Bosch compact built-in appliances has been designed to give you perfect symmetry in your home*. Matching control panels and horizontal lines allow you to mix and match products vertically and horizontally. Every detail has been considered from the control panels, dials and knobs to the handles and door design.

*Applies to Bosch compact appliances only.

Cooking Solutions.

Premium

Premium ovens with exceptional cutting-edge features. The design has been refined to give you the ultimate in contemporary style, twin display windows, illuminated pop-out controls and metal touch control panels.

Lifestyle

Mid-range ovens with a broad range of extra features and benefits. The unique U-form door design, glass-on-metal door construction, all-steel handles and metal-capped pop-out controls ensure these ovens stand apart from the crowd. And, with their large LED displays and broad range of cooking functions, they are truly a pleasure to use.

Classic

Practical ovens offering Bosch build quality and value for money. Cooking functions are simplified, but you will still find easy-to-use control panels.

Ovens.
Features and benefits

Design

Metal behind glass

The new generation of Bosch ovens bring style and elegance to the kitchen. The new concept U-form door has a horizontal section of steel behind the outer glass for a unique look.

Sleek new lines

Our new ovens combine high quality stainless steel and glass for a sleek finish on all models. The ergonomically designed straight metal handle bar integrates perfectly with the door.

Enamel coating

The grey enamel interior coating is easy-to-clean and the lighter colour improves visibility during cooking.

Control panel

Fully programmable, the new twin display control panel is intuitive and simple to use. Selected models also feature clear text on display screen.

Retractable controls

Retractable controls not only make the oven easy to operate but also maintain a clean line when the oven is not in use, making the control panel easy to clean. Our Premium models also feature an illuminated band on the control knob to prompt you to adjust settings.

Metal touch controls

Bosch premium ovens now feature the latest in touch control technology with metal touch controls, and only require the lightest touch to activate.

Improved lighting

Bosch ovens feature ultra-bright interior lighting. The long-life lamps improve visibility so you can monitor your cooking progress.

Side opening doors

Bosch's side opening doors offer convenient access to the oven. Doors open fully to 180 degrees providing easy access to the oven interior and shelves. Available in right and left hand hinge, this option enables two oven to be fitted side by side – an ideal solution when installed in a wall configuration.

Convenience

Pyrolytic self-cleaning system

The ultimate in self-cleaning power and convenience. During the pyrolytic self-cleaning cycle, the oven is heated to approximately 480°C. At this temperature, any deposits are reduced to a thin layer of ash, which can be wiped away with a damp cloth. Available on HBA73B550A and HBA63B450A only.

EcoClean – a world-first from Bosch

EcoClean liners are a highly efficient cleaning system. Grease and fat deposits are absorbed into the liners and are dispersed around the microscopic ceramic spheres. During the cleaning cycle, oxygen is released, burning away deposits absorbed in the liners, the EcoClean system will provide excellent cleaning performance.

Memory function

Store your favourite recipe instructions e.g. heating mode + temperature + cooking duration. Then simply press the memory button to repeat the sequence at any time.

ChildLock function

All Bosch ovens feature a child lock function. The entire oven can be disabled simply by activating the lock function, helping protect against unwanted use.

Cabinetry cooling fan

The fan circulates cool air around the oven to keep the appliance and the surrounding cabinetry free from the hot air vented by the oven.

Easy oven clock programming

The electronic clock displays time of day and also acts as a countdown timer with an audible beep to indicate the end of the timer function.

Full glass inner door

The full glass inner door has no joints or screws – areas that can commonly accumulate grease. For added convenience, the doors can be easily removed for cleaning.

Residual heat cooking

Towards the end of an automatic cooking program, the oven switches off and completes the cooking process without the assistance of any heating elements. This feature reduces power consumption to save energy.

Quadruple-glazed doors

Selected Bosch Lifestyle and Premium single ovens are fitted with quadruple-glazed doors for added safety. The reflective inner glass is designed to keep the heat in, while providing a safe-to-touch door on the outside.

Telescopic racking system

The sliding shelf mechanism provides direct access to the oven trays, without having to lift them off the shelf. The racking system can be fitted to the double oven (bottom oven only) and all current Bosch single ovens (excluding HBA33B150A and HBC53B550A). This is ideal when basting or adding ingredients during the cooking process. Telescopic racking is included in the HBA58T650A and is also available as an accessory.

Suggested cooking temperatures

For ovens with an LED temperature display, a recommended temperature will be suggested, depending on the function selected.

Rapid heating

Most Bosch ovens feature an automatic rapid heating function. Heat is provided by the upper and lower elements simultaneously to save time in pre-heating your oven. On 3D Hot Air Plus 200°C can be reached in approximately 7 minutes.

Information key

At any stage, you can monitor cooking information settings by pressing the ‘i’ key. Available on HBA58T650A only.

Ovens.
Cooking functions

Multi-function cooking provides a solution for all your cooking requirements. With a choice of up to 13 different cooking functions, from traditional heating systems to more specialised functions such as HydroBaking and Pizza settings, a Bosch oven will provide you with the flexibility to prepare a variety of meals for you and your family.

3D Hot Air Plus

The element around the fan distributes the heat quickly and evenly throughout the oven for same temperature cooking on three levels. This is ideal for baking cakes, biscuits and pastries on one to three levels.

Conventional Top and Bottom Heat

This heating method uses conventional upper and lower heating for cooking on one level. Heat is generated by an element concealed beneath the oven floor and by the grill element. It provides exactly the right type of heat for food that requires longer cooking.

Bottom Heat

Only the bottom element is used to generate heat. This heating method is ideal for reheating or for when a crisp underside is required such as pizza bases and pastry cases. It can also be used for cooking tureens and desserts using water bath cooking.

Top Heat

This function allows you to select the top heat element separately, to roast or bake from the top and brown already cooked food.

HydroBaking

Designed to retain the moisture emitted during the cooking process to prevent your baking from drying out. Ideal for bread, cakes and pastries.

Hot Air Grilling

An ideal cooking method for meat and poultry where a rotisserie effect is desired. The grill element and the fan switch on and off alternately, the fan circulates the hot air around the food.

Grill Large Area

Enables you to grill large quantities of food. The oven door remains closed during grilling to minimize heat loss.

Grill Small Area

Enables you to grill smaller quantities of food, this involves the middle grill element heating only.

Pizza Setting

This function is particularly suitable for cooking pizza, quiches and tarts. This innovative function combines heat from the bottom element and the element around the fan, ensuring bases are browned while keeping the topping moist.

Intensive Heat

Heat is emitted from the top element and more intensively from the bottom element. The function is perfect for foods that require a crispy base such as pizza bases, also when baking in glass or porcelain moulds, which tend to reflect heat rather than conduct it.

Defrost

Perfect for gently defrosting meat, poultry, bread, cream cakes and much more. The fan in the rear wall of the oven circulates warm air around the food.

Plate Warming

Selected Bosch ovens can preheat ovenware between 30°C and 70°C.

Keep Warm

On selected Bosch ovens, the warming function can keep food warm between 60°C and 100°C.

AutoPilot

Simply place a glass roasting dish (HEZ915001) in the oven, and then choose the appropriate automatic programme from the menu. Specify how you want your dish cooked e.g. rare, medium or well done. Input the weight of the meat or fish and press start. AutoPilot then takes over and determines the cooking mode, temperature and cooking duration to cook your dish to perfection.

A covered glass roasting dish is the preferred dish to use for auto programs, in both the 60cm oven and combination microwaves.

Hot Air

Heat is provided by the upper and lower elements while a fan in the back of the oven circulates the heat. This function is designed for cooking on 2 or 3 levels, suitable for cakes and pastries.

Microwave

The Bosch microwave uses innowave technology which offers a more consistent generation of microwave energy and therefore a more even cooking result.

Slow Cooking

For gently cooking succulent pieces of meat. Heat is emitted evenly from the top and bottom element at a low temperatures.

HBA58T650A
Built-in 60cm Single Oven

- Stainless steel with metal bar handle
- Multifunction oven with 13 heating methods:
  - Defrost
  - Conventional top and bottom heat
  - Bottom heat only
  - 3D Hot Air Plus
  - Hot air grilling
  - Grill large area
  - Grill small area
  - Pizza setting
  - HydroBaking
  - Intensive heat
  - Warming function
  - Preheating
  - Slow cooking
- Electronic controls with metal touch control buttons
- Illuminated retractable rotary control knob
- Electronic touch control clock/ timer with LED display
- LED function display with recommended temperature settings
- AutoPilot68
- Clear text display with 29 languages to choose from
- Sabbath program
- Memory function
- Information key function
- Automatic rapid heat function
- Residual heat indicator
- Telescopic rails – 3 fold
- Grey enamel cavity surface
- EcoClean in ceiling, sides and rear wall
- Automatic cleaning mode
- Full glass inner door
- Quadruple-glazed 'Cool Touch' door
- Removable door
- 5 shelf positions
- Cooling fan
- Child lock function
- Supplied accessories:
  - 1 universal pan
  - 1 recipe book
  - 1 split grill tray
  - 2 wire racks, 2 baking trays

Technical information
- 67 litres cavity volume
- 300°C max. temperature
- 1 pc circular and 1 pc rectangular lighting on top and side at 40W and 25W
- 3.65 kW total connected load
- 220–240V/50–60Hz
- 16 Amp

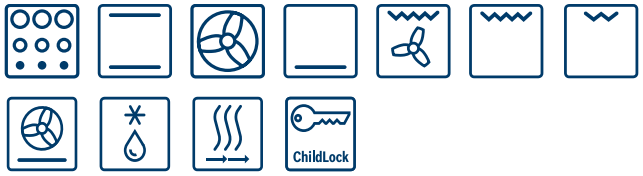
Appliance dimensions (HxWxD)
- 595 x 595 x 548mm

Built-in dimensions (HxWxD)
- 575-597 x 560 x 550mm

Cavity dimensions (HxWxD)
- 323 x 420 x 423mm

PREMIUM ★ ★ ★ ★ ★

HBA73B550A
Built-in 60cm Single Oven



- Stainless steel with metal bar handle
- Multifunction oven with 8 heating methods:
  - Defrost
  - Conventional top and bottom heat
  - Bottom heat only
  - 3D Hot Air Plus
  - Hot air grilling
  - Grill - large area
  - Grill - small area
  - Pizza setting
- Electronic touch control clock/ timer with LED display
- Retractable rotary control knobs
- Grey enamel cavity surface
- Pyrolytic cleaning function
- Full glass inner door
- Quadruple-glazed 'Cool Touch' door
- Automatic rapid heat function
- 5 shelf positions
- Removable door
- Cooling fan
- Child lock function
- Supplied accessories:
  - 1 pyro-proof universal pan
    1 pyro-proof split grill tray
  - 1 pyro-proof baking tray
    2 wire racks
- Optional accessory:
  - 466546 accessory holder for holding trays in the Pyrolytic cleaning mode

Technical information
- 65 litres cavity volume
- 300°C max. temperature
- 1 pc circular oven lighting on top at 40W
- 3.65 kW total connected load
- 220–240V/50–60Hz
- 16 Amp

Appliance dimensions (HxWxD)
- 595 x 595 x 548mm

Built-in dimensions (HxWxD)
- 575-597 x 560 x 550mm

Cavity dimensions (HxWxD)
- 323 x 420 x 408mm

LIFESTYLE ★ ★ ★ ★ ★

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

HBR53B550A
Built-in 60cm Single Oven: Right Side Opening Door

- Stainless steel with metal bar handle
- Multifunction oven with 8 heating methods:
  - Defrost
  - Conventional top and bottom heat
  - Bottom heat only
  - 3D Hot Air Plus
  - Hot air grilling
  - Grill - large area
  - Grill - small area
  - Pizza setting
- Electronic touch control clock/ timer with LED display
- Retractable rotary control knobs
- Grey enamel cavity surface
- EcoClean in ceiling, sides and rear wall
- Full glass inner door
- Quadruple-glazed 'Cool Touch' door
- Automatic rapid heat function
- 5 shelf positions
- Cooling fan
- Child lock function
- Supplied accessories:
  - 1 universal pan
  - 1 split grill tray
  - 1 baking tray
  - 2 wire racks

Technical information:
- 67 litres cavity volume
- 270°C max. temperature
- 1 pc circular oven lighting on top at 40W
- 3.5 kW total connected load
- 220–240V/50–60Hz
- 16 Amp

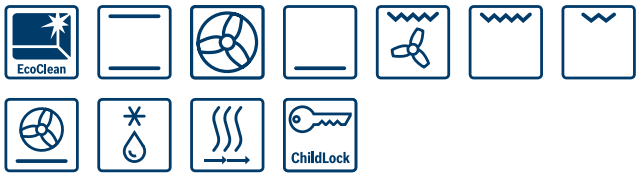
Appliance dimensions (HxWxD)
- 595 x 595 x 548mm

Built-in dimensions (HxWxD)
- 575-597 x 560 x 550mm

Cavity dimensions (HxWxD)
- 323 x 420 x 423mm

LIFESTYLE

HBL53B550A
Built-in 60cm Single Oven: Left Side Opening Door



- Stainless steel with metal bar handle
- Multifunction oven with 8 heating methods:
  - Defrost
  - Conventional top and bottom heat
  - Bottom heat only
  - 3D Hot Air Plus
  - Hot air grilling
  - Grill - large area
  - Grill - small area
  - Pizza setting
- Electronic touch control clock/ timer with LED display
- Retractable rotary control knobs
- Grey enamel cavity surface
- EcoClean in ceiling, sides and rear wall
- Full glass inner door
- Quadruple-glazed 'Cool Touch' door
- Automatic rapid heat function
- 5 shelf positions
- Cooling fan
- Child lock function
- Supplied accessories:
  - 1 universal pan
  - 1 split grill tray
  - 1 baking tray
  - 2 wire racks

Technical information
- 67 litres cavity volume
- 270°C max. temperature
- 1 pc circular oven lighting on top at 40W
- 3.5 kW total connected load
- 220–240V/50–60Hz
- 16 Amp

Appliance dimensions (HxWxD)
- 595 x 595 x 548mm

Built-in dimensions (HxWxD)
- 575-597 x 560 x 550mm

Cavity dimensions (HxWxD)
- 323 x 420 x 423mm

LIFESTYLE

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

HBL3552A
Built-in 90cm Single Oven

- Stainless steel with metal bar handle
- Multifunction oven with 8 heating methods:
  - Defrost
  - Conventional top and bottom heat
  - Bottom heat only
  - Top heat only
  - 3D hot air
  - Hot air
  - Hot air grilling
  - Grill - large area
- 5 shelf positions
- Removable door
- Brown enamel cavity surface
- Triple-glazed door
- Rotary control knobs
- Mechanical control with electronic clock and timer
- Cooling fan
- Supplied accessories:
  - 2 wire trays
  - 2 baking trays

Technical information
- 78 litres cavity volume
- 250°C max. temperature
- 2 pc circular oven lighting at 30W each
- 2.9 kW total connected load
- 220–240V/50Hz
- 16 Amp

Appliance dimensions (HxWxD)
- 474 x 894 x 545mm

Built-in dimensions (HxWxD)
- 460-597 x 860 x 550mm

Cavity dimensions (HxWxD)
- 315 x 555 x 380mm

LIFESTYLE ★ ★ ★ ★ ★

HBM43B550A
Built-in 60cm Double Oven

- Stainless steel with metal bar handle
- Multifunction oven with 3 plus 5 heating methods:
- Top oven
  - Conventional top and bottom heat
  - Grill - large area
  - Grill - small area
- Bottom oven
  - Conventional top and bottom heat
  - Bottom heat only
  - 3D Hot Air Plus
  - Hot air grilling
  - Grill - large area
- Electronic touch control clock/ timer with LED display
- Retractable rotary control knobs
- 2 shelf positions (Top oven)
- 5 shelf positions (Bottom oven)
- Removable doors
- Grey enamel cavity surface
- EcoClean in ceiling, sides and rear wall in both cavities
- Full glass inner doors
- Triple-glazed doors (top oven)
- Automatic rapid heat function
- Cooling fan
- Child lock function
- Supplied accessories:
  - 2 universal pans
  - 3 wire racks
  - 1 baking tray
  - 2 split grill trays

Technical information
- 35 litres and 67 litres cavity volume
- 270°C max. temperature
- 2 pc circular (bottom and top oven) oven lighting at 40W each
- 5.5 kW total connected load
- 220–240V/50Hz
- 20 Amp

Appliance dimensions (HxWxD)
- 888 x 595 x 550mm

Built-in dimensions (HxWxD)
- 872-886 x 560 x 550mm

Cavity dimensions (HxWxD)
- 160 x 420 x 436mm (top)
- 320 x 420 x 419mm (bottom)

LIFESTYLE ★ ★ ★ ★ ★

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

HBA63B450A
Built-in 60cm Single Oven

- Stainless steel with metal bar handle
- Multifunction oven with 5 heating methods:
  - Conventional top and bottom heat
  - Bottom heat only
  - 3D Hot Air Plus
  - Hot air grilling
  - Grill - large area
- Electronic touch control clock/ timer with LED display
- Retractable rotary control knobs
- Grey enamel coating
- Pyrolytic cleaning function
- Triple-glazed door
- Automatic rapid heat function
- 5 shelf positions
- Removable door
- Cooling fan
- Child lock function
- Supplied accessories:
  - 1 pyro-proof universal pan
  - 1 pyro-proof split grill tray
  - 1 pyro-proof baking tray
  - 2 wire racks
- Optional accessory:
  - 466546 accessory holder for holding trays in the Pyrolytic cleaning mode

Technical information:
- 65 litres cavity volume
- 300°C max. temperature
- 1 pc circular oven lighting on top at 40W
- 3.65 kW total connected load
- 220–240V/50–60Hz
- 16 Amp

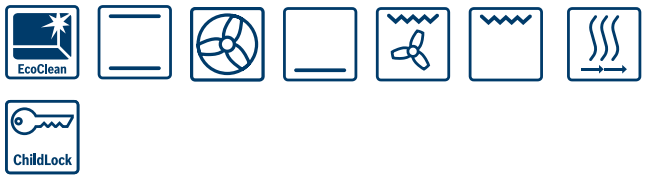
Appliance dimensions (HxWxD)
- 595 x 595 x 548mm

Built-in dimensions (HxWxD)
- 575-595 x 560 x 550mm

Cavity dimensions (HxWxD)
- 323 x 420 x 423mm

CLASSIC

HBA43B420A
Built-in 60cm Single Oven



- White with metal bar handle
- Multifunction oven with 5 heating methods:
  - Conventional top and bottom heat
  - Bottom heat only
  - 3D Hot Air Plus
  - Hot air grilling
  - Grill - large area
- Electronic touch control clock/ timer with LED display
- Retractable rotary control knobs
- Grey enamel coating
- EcoClean in ceiling, sides and rear wall
- Full glass inner door
- Triple-glazed door
- 5 shelf positions
- Removable door
- Automatic rapid heat function
- Cooling fan
- Child lock function
- Supplied accessories:
  - 1 universal pan
  - 1 split grill tray
  - 1 baking tray
  - 2 wire racks

Technical information
- 67 litres cavity volume
- 270°C max. temperature
- 1 pc circular oven lighting on top at 40W
- 3.5 kW total connected load
- 220–240V/50–60Hz
- 16 Amp

Appliance dimensions (HxWxD)
- 595 x 595 x 548mm

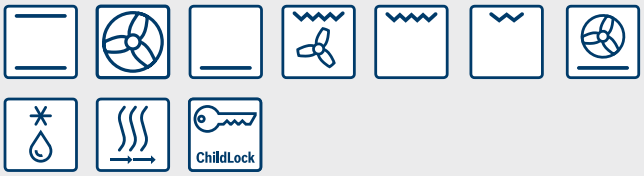
Built-in dimensions (HxWxD)
- 575-597 x 560 x 550mm

Cavity dimensions (HxWxD)
- 323 x 420 x 423mm

CLASSIC

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

HBA33B150A
Built-in 60cm Single Oven



- Stainless steel with metal bar handle
- Multifunction oven with 8 heating methods:
  - Defrost
  - Conventional top and bottom heat
  - Bottom heat only
  - Hot Air
  - Hot air grilling
  - Grill - large area
  - Grill - small area
  - Pizza setting
- Electronic touch control clock/ timer with LED display
- Retractable rotary control knobs
- Grey enamel coating
- Catalytic liner on rear wall
- Full glass inner door
- Triple-glazed door
- Automatic rapid heat function
- 5 shelf positions
- Removable door
- Cooling fan
- Child lock function
- Supplied accessories:
  - 1 universal pan
  - 1 baking tray
  - 1 wire rack

Technical information
- 62 litres cavity volume
- 270°C max. temperature
- 1 pc circular oven lighting on top at 25W
- 3.38 kw total connected load
- 220-240V/50-60Hz
- 16 Amp

Appliance dimensions (HxWxD)
- 595 x 595 x 515mm

Built-in dimensions (HxWxD)
- 575-595 x 560 x 550mm

Cavity dimensions (HxWxD)
- 323 x 420 x 385mm

CLASSIC

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

HSB745256A
Freestanding 90cm Oven

Oven
- Stainless steel with metal bar handle
- Electric multifunction oven with 7 heating methods:
  - Defrost
  - Conventional top and bottom heat
  - Bottom heat only
  - 3D Hot Air
  - Hot air grilling
  - Grill - large area
  - Grill - small area
- Mechanical control with electronic clock and timer
- Rotisserie
- Enamel coating
- Catalytic liners in ceiling, sides and rear wall
- Triple-glazed door
- 5 shelf positions
- Removable door
- Cooling fan
- Child lock function

Cooktop
- Stainless steel gas cooktop
- 6 burner including 1 wok burner
- Electronic ignition
- Flame failure device fitted to each individual burner
- 3 pc cast iron trivets
- Enamelled burner caps
- Suitable for natural gas and LPG

General
- Rotary control knobs
- Height adjustable legs
- Storage compartment
- Supplied accessories:
  - 1 baking tray
  - 3 wire racks
  - 1 rotary spit
  - 1 wok ring support

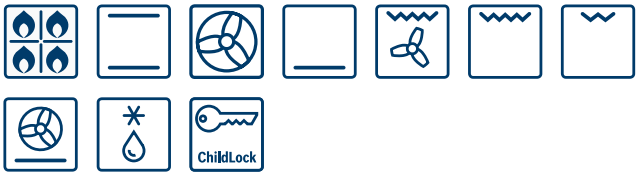
Technical information
- 81 Litres cavity volume
- 250°C max. temperature
- 1 pc circular oven lighting on top at 40W
- 2.8 kW total connected load
- Burner configuration:
  - 48.9 Mj/h total connected load
  - 12.5 Mj/h – Triple circuit wok burner
  - 7.0 Mj/h – Single circuit standard burner
  - 11.4 Mj/h – Single circuit rapid burner
  - 7.0 Mj/h – Single circuit standard burner
  - 4.0 Mj/h – Single circuit economy burner
  - 7.0 Mj/h – Single circuit standard burner
- 220–240V/50–60Hz
- 16 Amp

Appliance dimensions (HxWxD)
- 890 x 895 x 615mm

Cavity dimensions (HxWxD)
- 315 x 670 x 390mm

LIFESTYLE ★ ★ ★ ★ ★

HGV74W355A
Freestanding 60cm Oven



Oven
- Stainless steel with metal bar handle
- Multi-function oven with 8 heating methods
  - Defrost
  - Conventional top and bottom heating
  - Bottom heat only
  - 3D Hot Air
  - Hot air grilling
  - Grill - large area
  - Grill - small area
  - Pizza setting
- Mechanical control with electronic clock and timer
- Manual rapid heat function
- Grey enamel cavity surface
- Catalytic liner on ceiling, sides and rear wall
- Full glass inner door
- Quadruple glazed door
- 5 shelf positions
- Telescopic rails - 2 fold
- Removable door
- Childlock function

Cooktop
- Stainless steel gas cooktop
- 4 burners including wok burner
- Electronic ignition
- Flame failure device fitted to each individual burner
- 2 pc enamelled cast iron trivets with rubber feet
- Enamelled cast iron burner caps
- Suitable for Natural Gas (factory set up) or LPG (via included conversion kit)

General
- Rotary control knobs
- Height adjustable legs
- Storage drawer
- Supplied accessories:
  - 1 universal pan
  - 1 split grill tray
  - 1 baking tray
  - 1 wire rack
  - 1 wok ring support

Technical information
- 67 litre cavity volume
- 300°C max. temperature
- 1 pc circular oven lighting on top at 40W
- 3.2 kW total connected load
- Burner configuration:
  - 28.6 Mj/h total connected load
  - 13.0 Mj/h – Double circuit wok burner
  - 6.0 Mj/h – Single circuit standard burner
  - 6.0 Mj/h – Single circuit standard burner
  - 3.6 Mj/h – Single circuit economy burner
- 220-240V/50-60Hz
- 16 Amp

Appliance dimensions (HxWxD)
- 850 x 600 x 600mm

Cavity dimensions (HxWxD)
- 323 x 420 x 423mm

LIFESTYLE ★ ★ ★ ★ ★

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

Compact Appliances.

Our range of new compact appliances is stunning. Coordinating control panels* and horizontal lines allow you to mix and march so that you can have a combination oven, compact dishwasher, coffee maker and warming drawer all conveniently displayed together, making a bold design statement in your kitchen.

Matching twin display windows, illuminated retractable controls and metal touch control panels mean that you can mix and match any compact appliances for a completely co-ordinated look. With electronic controls, operating functions are harmonised for easy use.

Combination Microwave Oven

Despite their compact dimensions, the Bosch combination microwave ovens feature countless technical innovations. The 42 litre oven with integrated microwave features up to 13 cooking methods and a microwave with 1000W performance combined with innowave technology for uniform heat distribution.

The microwave can be combined with various cooking methods to speed up cooking times. With a temperature spectrum ranging from 30° - 300°C (model dependant), these ovens can be used the same way as your main oven.

Please refer to page 13 for description of cooking functions.

*Please note that the colour of the displays may vary depending on whether it is an LCD or LED display.

HBC86P753B
Built-in 60cm Combination Microwave Oven

- Stainless steel with metal bar handle
- Built-in compact oven with complete oven features for all applications
- Heating methods:
  - Conventional top and bottom Heat
  - 3D Hot Air Plus
  - Hot Air
  - Hot air grilling
  - Grill - large area
  - Grill - small area
  - Slow Cooking
  - Intensive Heat
  - Bottom Heat
  - Warming Function
  - Keep Warm
  - Microwave
  - Combination microwave with heating method
  - MicroCombi – gentle and intensive
- Microwave with innowave technology
- Automatic rapid heat function
- Grey enamel coating
- Pyrolytic cleaning function
- Electronic controls with metal touch buttons
- Digital display with clear text for auto programs, actual temperature, automatic temperature setting, function symbols, heating up indicator, clock and timer
- Illuminated retractable rotary control knob
- Metal touch control start/stop button
- AutoPilot70
- 3-stage programming
- 6 Memory settings
- 90 minutes max. time setting
- Bright halogen interior lighting
- 3 shelf positions
- Child lock function
- Supplied accessories:
  - 1 universal pan
  - 1 wire rack insert
  - 1 glass pan

Technical information
- 42 litres volume with grey enamel cavity
- 1000W microwave power output
- 300°C max. temperature
- 5 power levels: 90/180/360/600/1000 watts
- 3.6 kW total connected load
- 220–240V/50Hz
- 16 Amp
- Appliance must be installed above 850mm

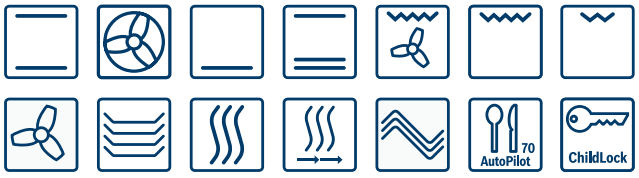
Appliance dimensions (HxWxD)
- 454 x 595 x 531mm

Built-in dimensions (HxWxD)
- 450 x 560 x 550mm

Cavity dimensions (HxWxD)
- 226 x 424 x 366mm

PREMIUM ★ ★ ★ ★ ★

HBC86K763B
Built-in 60cm Combination Microwave Oven



- Black with metal bar handle
- Built-in compact oven with complete oven features for all applications
- Heating methods:
  - Conventional top and bottom heat
  - 3D Hot Air Plus
  - Hot air grilling
  - Grill - large area
  - Grill - small area
  - Slow Cooking
  - Intensive Heat
  - Bottom heat only
  - Warming function
  - Keep warm
  - Combination microwave and heating method
  - MicroCombi - gentle and intensive
- Microwave with innowave technology
- Automatic rapid heat function
- Grey enamel coating
- EcoClean liner on rear wall and ceiling
- Electronic control with metal touch buttons
- Digital display with clear text for auto programs, actual temperature, automatic temperature setting, function symbols, heating up indicator, clock and timer
- Illuminated retractable rotary control knob
- AutoPilot70
- 3 stage programming
- 6 Memory settings
- 90 minutes max. time setting
- Bright halogen interior lighting
- 3 shelf positions
- Childlock function
- Supplied accessories:
  - 1 universal pan
  - 1 wire rack insert
  - 1 glass pan

Technical information
- 42 litres volume with grey enamel cavity
- 900W microwave power output
- 300°C max. temperature
- 5 power levels: 90/180/360/600/900 watts
- 3.6 kW total connected load
- 220–240V/50-60Hz
- 16 Amp
- Appliance must be installed above 850mm

Appliance dimensions (HxWxD)
- 454 x 595 x 531mm

Built-in dimensions (HxWxD)
- 450 x 560 x 550mm

Cavity dimensions (HxWxD)
- 221 x 424 x 363mm

PREMIUM ★ ★ ★ ★ ★

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

HBC84K553A
Built-in 60cm Combination Microwave Oven

- Stainless steel with metal bar handle
- Built-in compact oven with complete oven features for all applications
- Heating methods:
  - Conventional top and bottom heat
  - Hot air
  - Hot air grilling
  - Grill - large area
  - Microwave
  - Combination microwave and heating method
- Microwave with innowave technology
- Grey enamel coating
- EcoClean liner on rear wall
- Electronic touch control clock and timer
- Retractable rotary control knob
- Metal touch control start/stop button
- AutoPilot20
- Defrost programs
- 3-stage programming
- 90 minutes max. time setting
- Bright halogen interior lighting
- 3 shelf positions
- Child lock function
- Automatic safety switch-off
- Supplied accessories:
  - 1 universal pan
  - 1 combination grid
  - 1 glass pan

Technical information
- 42 litres volume with grey enamel cavity
- 900W microwave power output
- 250°C max. temperature
- 5 power levels: 90/180/360/600/900 watts
- 3.6 kW total connected load
- 220–230V/50Hz
- 16 Amp
- Appliance must be installed above 850mm

Appliance dimensions (HxWxD)
- 454 x 594 x 531mm

Built-in dimensions (HxWxD)
- 450 x 560 x 550mm

Cavity dimensions (HxWxD)
- 221 x 424 x 363mm

LIFESTYLE

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

Combination Steam Ovens.

The Bosch combination steam oven is a revolutionary cooking system that allows you to steam fresh or frozen food with ease. Cooking with steam helps retain vitamins and minerals in fresh foods as well as maintain original colour, shape and consistency.

Steam cooking

Steaming is a gentle way of cooking food. The steam surrounds the dish preventing a loss of nutrients from the food. Suitable for vegetables and fish.

Combination cooking

Combines the use of hot air and steam, it is particularly suitable for preparing roasts, chicken and baked items such as bread.

Hot air

A fan in the back wall of the oven distributes the heat evenly inside the cooking compartment. Ideal for sweet and savoury baking, pot roasts and various cakes.

Large 1.3 litre water tank

A direct connection to a water pipe is not necessary as the HBC36D753B and HBC36D763 feature a removable water tank, which is simple and easy to refill.

HBC36D753B
Built-in 60cm Combination Steam Oven

- Stainless steel with metal bar handle
- Heating methods:
  - Steaming
  - Hot Air
  - Combination Cooking
  - Reheating Function
  - Proving
  - Slow Cooking
  - Defrost
  - Plate warming
  - Keep warm function
- Steaming – temperature range 35°C - 100°C
- Hot Air – temperature range 30°C - 230°C
- Combination Cooking, Hot Air and Steam combined using both methods simultaneously – temperature range 120°C - 230°C
- AutoPilot70
- Memory setting
- Digital display with clear text for auto programs, actual temperature, automatic temperature setting, function symbols, heating up indicator, clock and timer
- Integrated water reservoir that requires no direct water connection – 1.3 litre water tank
- Water empty indicator on control panel
- Cleaning and descaling programs
- Child lock

- Supplied accessories:
  - 1 large perforated stainless steel cooking tray (40mm deep)
  - 1 large non-perforated stainless steel cooking tray (28mm deep)
  - 1 small perforated stainless steel cooking tray (40mm deep)
  - 1 small non perforated stainless steel cooking tray (40mm)
  - 1 wire rack

Technical information
- 32 litres cavity volume
- 1.3 litre water tank
- 25W halogen light
- 1.9 kW total connected load
- 230–240V/50Hz
- No other appliance should be installed above this unit

Appliance dimensions (HxWxD)
- 454 x 594 x 520mm

Built-in dimensions (HxWxD)
- 450 x 560 x 550mm

Cavity dimensions (HxWxD)
- 245 x 355 x 400mm

PREMIUM
★ ★ ★ ★ ★

HBC36D763
Built-in 60cm Combination Steam Oven

- Black with metal bar handle
- Heating methods:
  - Steaming
  - Hot Air
  - Combination Cooking
  - Reheating Function
  - Proving
  - Slow Cooking
  - Defrost
  - Plate warming
  - Keep warm function
- Steaming – temperature range 35°C - 100°C
- Hot Air – temperature range 30°C - 230°C
- Combination Cooking, Hot Air and Steam combined using both methods simultaneously – temperature range 120°C - 230°C
- AutoPilot70
- Memory setting
- Digital display with clear text for auto programs, actual temperature, automatic temperature setting, function symbols, heating up indicator, clock and timer
- Integrated water reservoir that requires no direct water connection – 1.3 litre water tank
- Water empty indicator on control panel
- Cleaning and descaling programs
- Childlock function

- Supplied accessories:
  - 1 large perforated stainless steel cooking tray (40mm deep)
  - 1 large non-perforated stainless steel cooking tray (28mm deep)
  - 1 small perforated stainless steel cooking tray (40mm deep)
  - 1 small non perforated stainless steel cooking tray (40mm)
  - 1 wire rack

Technical information
- 32 litres cavity volume
- 1.3 litre water tank
- 25W halogen light
- 1.9 kW total connected load
- 230–240V/50-60Hz
- No other appliance should be installed above this unit

Appliance dimensions (HxWxD)
- 454 x 595 x 531mm

Built-in dimensions (HxWxD)
- 450 x 560 x 550mm

Cavity dimensions (HxWxD)
- 221 x 424 x 363mm

PREMIUM
★ ★ ★ ★ ★

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

Coffee Machine.

Whether your preference is a skinny latte, a double shot cappuccino or a delicious hot chocolate, our compact coffee maker brings café-style drinks to your home.

SensoFlow heating system

Provides fast water heating and precise temperature control for improved taste and energy efficiency, as it only heats water when necessary.

AromaPro concept

The patented aroma pressure system ensures optimum compression and extraction of ground coffee for a perfect tasting cup of coffee.

Ceramic grinding unit

The three grinding zones create the perfect grind for every cup, while new sound absorbing materials mean quieter operation than ever before.

Fully automatic rinse program

Pipes are automatically rinsed after use and any residual water is pumped away. The fresh water guarantees fresh coffee flavour and aroma every time.

CreamPro concept

Expect milk froth with silky smooth consistency every time. An external insulated milk container supplies milk into the Cream Centre only when it is needed ensuring maximum freshness. The Cream Centre also features a height adjustable milk frother for tall glasses up to 150mm.

One touch function for drinks

A wide variety of drinks available for your enjoyment at the touch of a button. Best of all, you can also store the settings of your favourite drink so that you only need to press one button to enjoy your perfect cup of coffee.

TCC78K750A
Built-in 60cm Coffee Maker

- Innovative ‘SensoFlow system’
- Innovative brewing technology with ‘AromaPro Concept’
- High quality milk nozzle with suction function ‘CreamPro Concept’
- Removable milk nozzle for easy cleaning under running water or in a dishwasher
- Ceramic grinding unit ‘silent ceram drive’
- Intelligent ‘auto valve system’ switches automatically between steam and hot water function
- Hygienic single portion cleaning function
- ‘One touch’ function for Latte Macchiato, Cappuccino, Milk Coffee and personalised ‘My Coffee’ function
- Pre-brewing function
- Height-adjustable coffee dispenser and milk nozzle (max. 150mm) for large Latte Macchiato glasses
- 19 bar pump pressure
- Sound absorption for noise reduction
- Illuminated coffee outlet
- Removable water tank (2.5 litre)
- Bean container with aroma protection lid for up to 1,000g
- Fully programmable functions: grinding grade, drink cup, cup size, strength and temperature
- Display of remaining cups before cleaning or descaling
- Early warning when bean container or water tank are close to empty
- Removable brewing unit
- Fully automatic rinse cycle when switched on and off
- Supplied accessories:
  - 1 BRITA water filter cartridge
  - 1 cleaning tablet
  - 1 descaling tablet
  - 1 measuring spoon
  - 1 set assembly screws
  - 1 milk container

Technical information

- Electrical connection rating: 1700W
- Current: 10A
- Voltage: 220-240V
- Frequency: 50-60Hz

Appliance dimensions (HxWxD)

- 454 x 594 x 515mm

Required size for installation (HxWxD)

- 454 x 594 x 536mm

PREMIUM
★ ★ ★ ★ ★

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

Microwave Oven.

The Bosch microwave with INNOWAVE technology offers automatic cooking, reheating and defrosting programs at the touch of a button.

Innowave technology

Innowave microwave technology helps prevent over cooking food by providing consistent power throughout the cooking process.

Digital display

The digital display clearly indicates the power level and cooking duration selected. Bosch microwaves also feature a 24-hour digital clock and timer control up to 99 minutes.

Memory function

Store your favourite recipe instructions e.g. heating mode + temperature + cooking duration, then simply press the memory button to repeat the sequence at any time.

3-stage programming

For total cooking flexibility, the 3-stage program allows you to program up to three power levels and cooking times consecutively at any single time.

HMT35M653A
Built-in 60cm Microwave Oven

- Stainless steel with metal bar handle
- Innowave microwave technology
- Frameless construction
- Drop-down door
- Digital control
- Electronic touch control clock/ timer with LED display
- Retractable rotary control knob
- Touch control buttons for special functions
- AutoPilot9
- 3-stage programming
- Defrost programs
- 99 minutes max time setting
- Memory function (2 memory locations)
- Bright halogen interior lighting
- Supplied accessory:
  – 1 wire rack

Technical information
- 36 litres cavity volume
- 1000W microwave power output
- 5 power levels: 90/180/360/600/1000 W
- 1.22 kW total connected load
- 230–240V/50Hz
- 10 Amp

Appliance dimensions (HxWxD)
- 454 x 595 x 563mm

Built-in dimensions (HxWxD)
- 450 x 560 x 550mm

Cavity dimensions (HxWxD)
- 242 x 430 x 345mm

CLASSIC
★ ★ ★ ★ ★

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

Warming Drawers.

Our range of warming drawers ensures that the food you have lovingly prepared stays piping hot – meaning no more timing problems. You can even gently defrost items, prove dough or slow cook. Versatile and good-looking, they can be installed independently, below a single oven, or in combination with a compact appliance.

Plate warming

Food stays warm for longer if served in preheated ovenware. Bosch warming drawers allow you to preheat porcelain ovenware and plates to between 30°C to 65°C.

Keep warm

Not only can you heat-up your crockery with a Bosch warming drawer but you can also keep food warming between 30 and 80°C for up to an hour.

Slow cooking

Our warming drawer allows a slow cooking function, ideal for all tender pieces of meat which are to be cooked rare or very rare. This gives you flexibility when planning meals, since the cooking times for slow cooking are generally longer. Slow-cooked meat can be kept warm easily.

Defrost

Perfect for gently defrosting meat, poultry, bread, cream cakes and much more.

Dough proving

The gentle heat of the warming drawer is the perfect environment for proving dough.

HSC290652A
Built-in 60cm Warming Drawer

- 290mm height
- Stainless steel with metal bar handle
- Usable for:
  – Proving yeast dough
  – Thawing food
  – Keeping food warm
  – Pre-warming utensils
  – Slow cook
- Electronic rotary temperature control
- Ceramic glass base element
- Temperature range from approx. 30°C – 80°C
- Inner compartment made of stainless steel

Technical information
- 52 litres interior drawer volume
- 25 kg max. load
- 0.81 kW total connected load
- 220–240V/50Hz
- 10 Amp

Appliance dimensions (HxWxD)
- 290 x 594 x 544mm

Built-in dimensions (HxWxD)
- 290 x 560 x 550mm

Internal dimensions (HxWxD)
- 245 x 465 x 457mm

LIFESTYLE ★ ★ ★ ★ ★

HSC140P51B
Built-in 60cm Warming Drawer

- 140mm height
- Stainless steel
- Usable for:
  – Proving yeast dough
  – Thawing food
  – Keeping food warm
  – Pre-warming utensils
  – Slow cook
- Electronic rotary temperature control
- Ceramic glass base element
- Temperature range from approx. 30°C – 80°C
- Inner compartment made of stainless steel

Technical information
- 20 litres interior drawer volume
- 25 kg max. load
- 0.81 kW total connected load
- 220–240V/50Hz
- 10 Amp

Appliance dimensions (HxWxD)
- 141 x 594 x 544mm

Built-in dimensions (HxWxD)
- 141 x 560 x 550mm

Internal dimensions (HxWxD)
- 95 x 465 x 457mm

PREMIUM ★ ★ ★ ★ ★

HSC140652A
Built-in 60cm Warming Drawer

- 140mm height
- Stainless steel with metal bar handle
- Usable for:
  – Proving yeast dough
  – Thawing food
  – Keeping food warm
  – Pre-warming utensils
  – Slow cook
- Electronic rotary temperature control
- Ceramic glass base element
- Temperature range from approx. 30°C – 80°C
- Inner compartment made of stainless steel

Technical information
- 20 litres interior drawer volume
- 25 kg max. load
- 0.81 kW total connected load
- 220–240V/50Hz

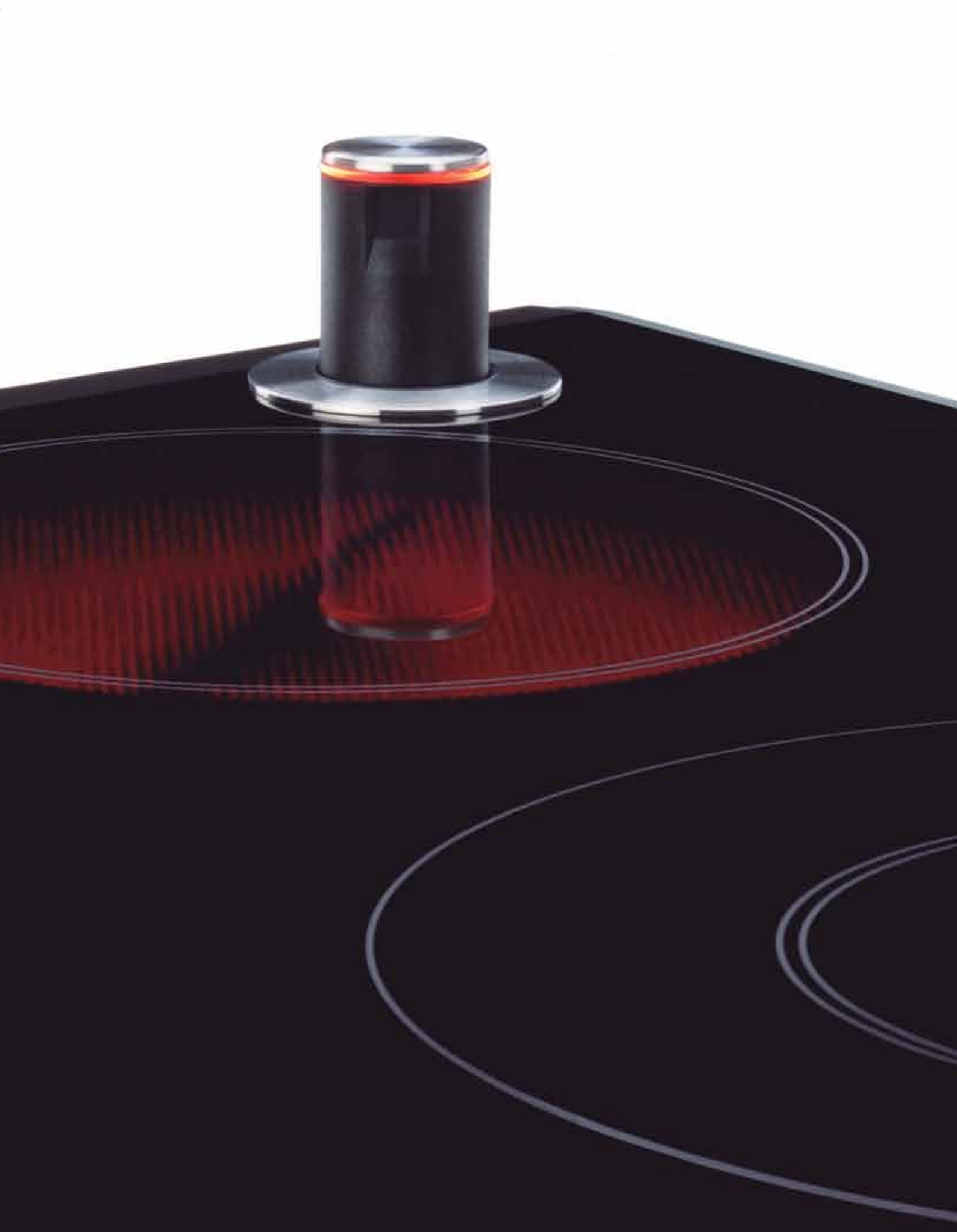
Appliance dimensions (HxWxD)
- 141 x 594 x 544mm

Built-in dimensions (HxWxD)
- 141 x 560 x 550mm

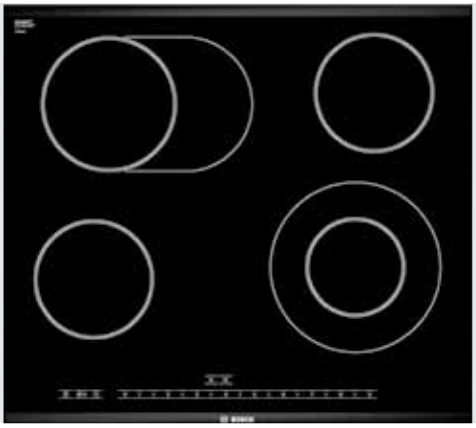
Internal dimensions (HxWxD)
- 95 x 465 x 457mm

LIFESTYLE ★ ★ ★ ★ ★

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.



Electric Cooktops.
Features and benefits



Design

Comfort profile

Selected ceramic and induction cooktops feature a stylish slim stainless steel profile on the sides with a bevelled ceramic front.

Frame finish

Selected ceramic and induction cooktops feature a full stainless steel frame.

Convenience

Direct Select

Simply selecting the required power level from those on offer (keys laid out on the cooktop) instead of having to press +/- keys repeatedly.

Easy Quattro

A new and easy-to-use touch control on selected models. Simply select the required cooking zone and adjust the power level to suit.

WipeProtection

A handy function that freezes the current settings and allows the control panel surface to be wiped down in case of spills. This saves having to switch off the cooktop or risk accidently changing the settings. The control panel is reactivated at the touch of the function key after 20 seconds.

Time programming function

Timer 99

Selected models feature a time programming function, which enables you to set the cooking zone at a specific temperature for up to 99 minutes. Once the selected time has been reached, the cooking zone is switched off automatically.

Timer

H h h H

99-minute timer with acoustic tone, which automatically switches off the zone once the cooking time has come to an end.

Safety

2-stage residual heat display

Provides clear indication of when a zone is still hot after it has been turned off. There are two levels:

- **'H'** – residual heat sufficient to finish off cooking or to keep items warm.
- **'h'** – residual heat insufficient to cook, but zone is still hot enough for caution.

Childproof lock

ChildLock

Featured as standard on all touch control models. It prevents the cooktop from unwanted use.

Automatic safety switch-off

On selected models if the cooktop is left unattended for an extended period of time, the safety switch-off facility ensures the cooktop turns itself off.

Induction Cooktops.

Induction technology is widely recognised as the quickest, safest and most efficient methods of cooking available. Our extensive range includes advanced features such as WipeProtection and DirectSelect.

Speed

Cooking with induction can be faster than using other cooktops.

Safety

As the heat is generated in the pot, the cooking surface remains cooler than conventional cooking surfaces.

Cleaning

Since the cooktop only remains warm to touch, spills will not burn onto the cooking surface. For maintenance and cleaning efficiency, the surface can be cleaned immediately with a damp cloth.

Energy efficiency

Induction cooktops offer the most efficient way of cooking compared to other cooktops. The percentage of energy used to heat the food is less due to the speed of the cooktop.

Precise control

Induction cooking is not only fast but it also allows you more control as you can vary the temperature to a minimum, i.e perfect for sauces and melting chocolate.

Power boost function

Bosch induction cooktops feature a boost function to provide a greater power output to the selected zone. This saves time, especially for large pots of water, which need to be brought up to temperature quickly.

Automatic pot detection

Bosch induction cooktops feature automatic pot detection, which recognises the diameter of the cookware and determines the size of the cooking zone accordingly. If the pot is removed, the control panel indicator will flash and remain inactive until the pot is detected.

CookingSensor

The PIL975L34E cooktop has infrared sensors for the two rear cooking zones with a temperature between 60°C and 180°C or choose one of the many automatic cooking programs. Suitable for food heated in water or large amounts of oil. The cooking sensor detects the heat and the cooking plate automatically sets the temperature. The temperature is regulated, which means food does not boil over, avoiding the need to adjust the power. Sensor strips must be used for this function.

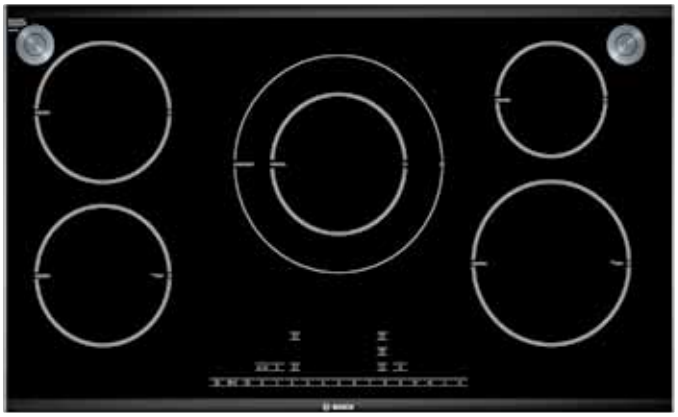
FryingSensor

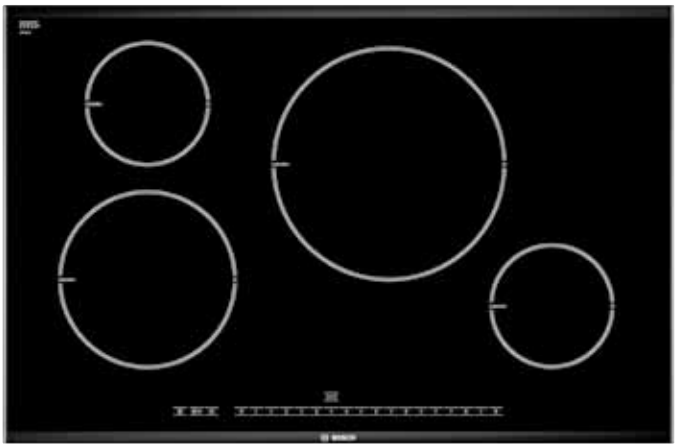
The FryingSensor operates on the front two zones with 4 temperature levels, or you can select one of the many automatic frying programs. The PIL975L34E cooktop automatically heats up to the selected temperature level and the sensor controls the temperature in the pan automatically. The HEZ3900230 pan is recommended for this function.

Important

Cookware for induction cooktops

Induction heating relies on creating a controlled electro-magnetic field, which requires magnetic-based cookware. This includes enamelled steel, cast iron and specially designed cookware for induction cooktops made of stainless steel. Glass, aluminium, copper or ceran pots are not suitable for use. To check suitability hold a magnet to the base of the cookware, to see if it holds. The manufacturer will normally indicate if their cookware is suitable.





PIL975L34E
90cm Induction Cooktop

- Stainless steel side profiles with bevelled ceramic front
- Electronic sensor touch control with DirectSelect
- 5 induction cooking zones with powerboost function for all zones:
  - Rear left zone: 1.8 kW with powerboost 2.5 kW (Ø 180mm)
  - Rear right zone: 1.4 kW with powerboost 1.8 kW (Ø 145mm)
  - Centre zone: 2.8 kW with powerboost 4.4 kW (Ø 280mm)
  - 1.8 kw with powerboost 2.5 kW (Ø 180mm)
  - Front left zone: 1.8 kW with powerboost 2.5 kW (Ø 180mm)
  - Front right zone: 2.20 kW with powerboost 3.3 kW (Ø 210mm)
- Automatic pan detection function
- 17 stage power settings for cooking zone
- One touch power setting via DirectSelect
- LCD control panel
- Timer and switch off function for all zones
- WipeProtection function
- Digital 2 stage residual heat indicator for each zone
- CookingSensor with infrared sensors for the rear cooking zones - 4 temperature levels and 9 automatic frying programs
- FryingSensor function for the front left and right cooking zones - 4 temperature levels and 9 automatic cooking programs Cooling fan
- Child lock function
- Supplied accessories:
  - HEZ390001 Sensor tape for the CookingSensor function (10 pack)
- Optional accessories:
  - HEZ390230 21cm pan for the FryingSensor function

Technical information
- 10.8 kW total connected load
- 220-240V/50-60Hz

Appliance dimensions (WxD)
- 916 x 527mm

Cut-out dimensions (WxD)
- 880 x 490-500mm

Min. thickness of worktop
- 20mm

Min. thickness of worktop over oven
- 30mm

PREMIUM
★ ★ ★ ★ ★

PIL875N14E
80cm Induction Cooktop

- Stainless steel side profiles with bevelled ceramic front
- Electronic sensor touch control with DirectSelect
- 4 induction cooking zones with powerboost function for all zones:
  - Rear left zone: 1.8 kW with powerboost 2.5 kW (Ø 145mm)
  - Rear right zone: 2.4 kW with powerboost 3.6 kW (Ø 280mm)
  - Front left zone: 2.2 kW with powerboost 3.3 kW (Ø 210mm)
  - Front right zone: 1.4 kW with powerboost 1.8 kW (Ø 145mm)
- Automatic pan detection function
- 17-stage power setting for each cooking zone
- Powerboost function for each cooking zone
- One-touch power setting via DirectSelect
- Power on indicator
- 7-segment displays for each cooking zone and timer
- Spill protection
- Timer with time programming functions
- WipeProtection
- 2-stage residual heat indicator for each zone
- Child lock function
- Automatic safety switch-off
- Cooling fan

Technical information
- 7.2 kW total connected load
- 220–240V/50–60Hz

Appliance dimensions (WxD)
- 816 x 527mm

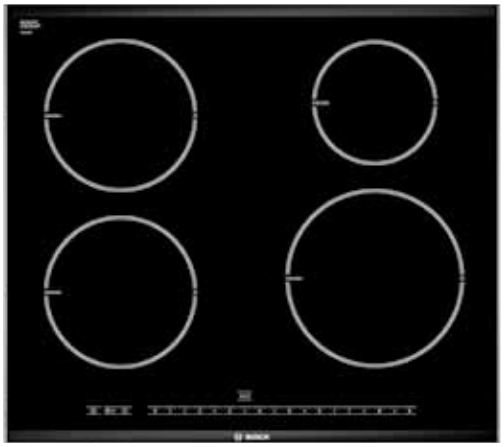
Cut-out dimensions (WxD)
- 750-780 x 490-500mm

Min. thickness of worktop
- 20mm

Min. thickness of worktop over oven
- 30mm

PREMIUM
★ ★ ★ ★ ★

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.



PIE675N14E
60cm Induction Cooktop

- Stainless steel side profiles with bevelled ceramic front
- Electronic sensor touch control with DirectSelect
- 4 induction cooking zones with powerboost function for all zones:
  - Rear left zone: 1.8 kW with powerboost 2.5 kW (Ø 180mm)
  - Rear right zone: 1.4 kW with powerboost 1.8 kW (Ø 145mm)
  - Front left zone: 1.8 kW with powerboost 2.5 kW (Ø 180mm)
  - Front right zone: 2.2 kW with powerboost 3.3 kW (Ø 210mm)
- Automatic pan detection function
- 17-stage power setting for each cooking zone
- Powerboost function for each cooking zone
- One-touch power setting via DirectSelect
- Power on indicator
- 7-segment displays for each cooking zone and timer
- Spill protection
- Timer with time programming functions
- WipeProtection
- 2-stage residual heat indicator for each zone
- Child lock function
- Automatic safety switch-off
- Cooling fan

Technical information
- 7.2 kW total connected load
- 220–240V/50–60Hz

Appliance dimensions (WxD)
- 606 x 527mm

Cut-out dimensions (WxD)
- 560 x 490-500mm

Min. thickness of worktop
- 20mm

Min. thickness of worktop over oven
- 30mm

LIFESTYLE

PIE645Q14E
60cm Induction Cooktop

- Stainless steel frame
- Electronic sensor EasyQuattro touch control
- 4 induction cooking zones with powerboost function for all zones:
  - Rear left zone: 1.8 kW with powerboost 2.5 kW (Ø 180mm)
  - Rear right zone: 1.4 kW with powerboost 1.8 kW (Ø 145mm)
  - Front left zone: 1.8 kW with powerboost 2.5 kW (Ø 180mm)
  - Front right zone: 2.2 kW with powerboost 3.3 kW (Ø 210mm)
- Automatic pan detection function
- 17-stage power setting for each cooking zone
- Powerboost function for each cooking zone
- 7-segment displays for each cooking zone
- Residual heat indicator for each zone
- On/Off indicator light
- Child lock function
- Automatic safety switch-off
- Cooling fan

Technical information:
- 7.2 kW total connected load
- 220–240V/50–60Hz

Appliance dimensions (WxD)
- 575 x 505mm

Cut-out dimensions (WxD)
- 560 x 490mm

Min. thickness of worktop
- 20mm

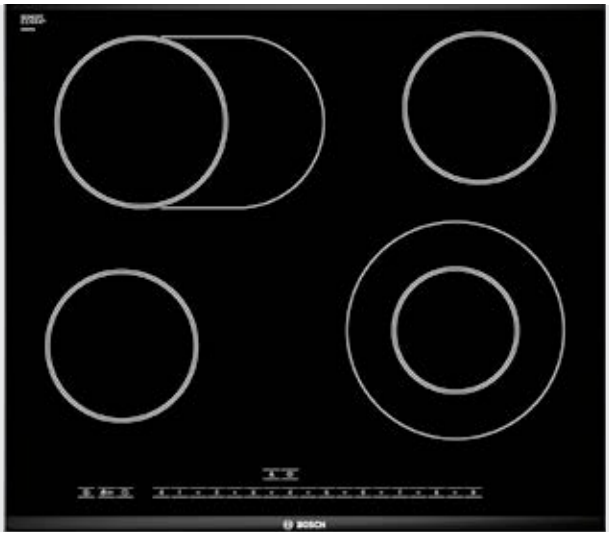
Min. thickness of worktop over oven
- 30mm

CLASSIC

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

Ceramic Cooktops.

With electronic touch controls and flexible cooking zones, Bosch ceramic cooktops combine great looks with smart function and design. The smooth ceramic glass cooktop surface is tough and durable as well as being practical and easy-to-clean.



Quick-Therm

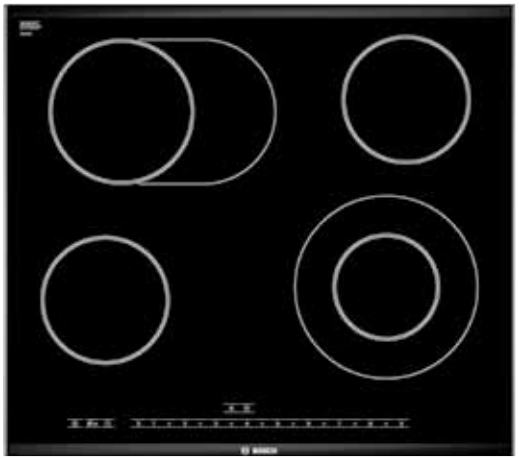
For improved control and flexibility, heat is delivered to the cooking zone in approximately three seconds. This feature is quicker than standard ceramic-zone or electric-sealed plates.

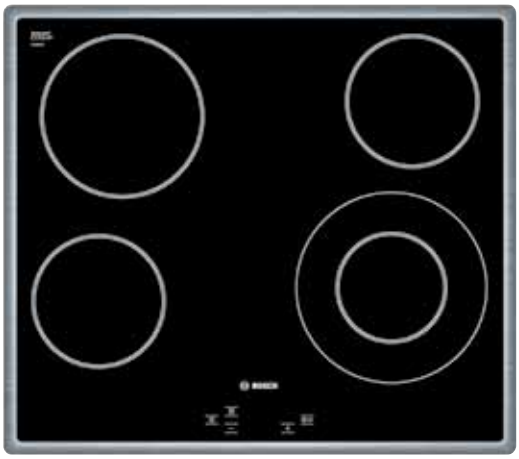
Dual circuit cooking zone

Available on selected ceramic cooktops, this energy-saving feature allows you to select a smaller cook zone for small pans, and a larger zone for larger pans.

Extendable zone

The cooking zone can be extended giving you a much larger area to accommodate big saucepans, fish kettles and other special cooking dishes.





PKN675N14A
60cm Ceramic Cooktop

- Stainless steel side profiles with bevelled ceramic front
- Electronic sensor touch control with DirectSelect
- 4 quick-therm cooking zones:
  - Rear left zone: 1.6 and 2.4 kW (Ø 170-265mm)
  - Rear right zone: 1.2 kW (Ø 145mm)
  - Front left zone: 1.2 kW (Ø 145mm)
  - Front right zone: 0.75 and 2.2 kW (Ø 120-210mm)
- 1 dual circuit and 1 oval circuit cooking zone
- 17-stage power setting for each cooking zone
- One-touch power setting via DirectSelect
- Power on indicator
- 7-segment displays for each cooking zone and timer
- Spill protection
- Timer with time programming functions
- Automatic boil start
- WipeProtection
- 2-stage residual heat indicator for each zone
- Child lock function
- Automatic safety switch-off

Technical information
- 7.2 kW total connected load
- 220–240V/50–60Hz

Appliance dimensions (WxD)
- 606 x 527mm

Cut-out dimensions (WxD)
- 560 x 500mm

Min. thickness of worktop
- 20mm

Min. thickness of worktop over oven
- 20mm

LIFESTYLE ★ ★ ★ ★ ★

PKF645Q14A
60cm Ceramic Cooktop

- Stainless steel frame
- Electronic sensor EasyQuattro touch control
- 4 quick-therm cooking zones:
  - Rear left zone: 2.0 kW (Ø 180mm)
  - Rear right zone: 1.2 kW (Ø 145mm)
  - Front left zone: 1.2 kW (Ø 145mm)
  - Front right zone: 0.75 and 2.2 kW (Ø 120-220mm)
- 1 dual circuit cooking zone
- 17-stage power setting for each cooking zone
- 7-segment displays for each cooking zone
- Residual heat indicators for all zones
- On/Off indicator light
- Automatic safety switch-off
- Child lock function

Technical information:
- 6.6 kW total connected load
- 220–240V/50–60Hz

Appliance dimensions (WxD)
- 575 x 505mm

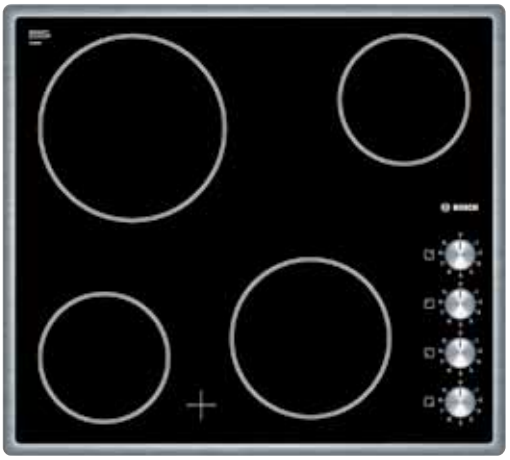
Cut-out dimensions (WxD)
- 560 x 490mm

Min. thickness of worktop
- 20mm

Min. thickness of worktop over oven
- 20mm

LIFESTYLE ★ ★ ★ ★ ★

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.



PKE645C14A
60cm Ceramic Cooktop

60 cm | Hlh hlH | Frame finish

- Stainless steel frame
- 4 quick-therm cooking zones:
  - Rear left zone: 2.2 kW (Ø 210mm)
  - Rear right zone: 1.2 kW (Ø 145mm)
  - Front left zone: 1.2 kW (Ø 145mm)
  - Front right zone: 2.0 kW (Ø 180mm)
- Each zone controlled by a variable 9-stage power setting
- Energy regulator cooking zone control protects the hob
- Residual heat indicators for all zones
- On/Off indicator light

Technical information:
- 6.6 kW total connected load
- 220–240V/50–60Hz

Appliance dimensions (WxD)
- 576 x 518mm

Cut-out dimensions (WxD)
- 560 x 500mm

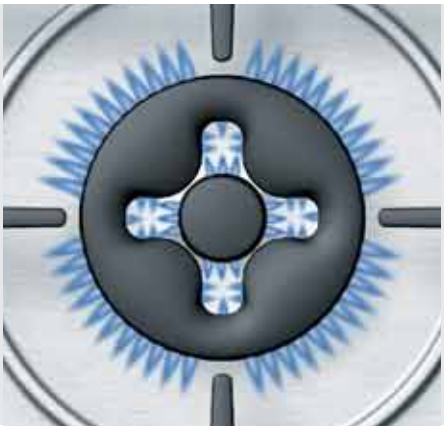
Min. thickness of worktop
- 20mm

Min. thickness of worktop over oven
- 20mm

CLASSIC

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

Gas Cooktops.
Features and benefits



Design

Stainless steel

Bosch offers a range of 60cm, 70cm and 90cm wide built-in gas cooktops. Bosch gas cooktops offer the perfect cooking solution for any kitchen.

Cast iron supports

Cast iron pan supports are both stylish and highly durable, they provide solid and robust support for your cooking pans while adding a strong contemporary look to your kitchen.

Performance

High-power wok-style burner

Selected gas cooktop models feature a powerful wok-style burner, which provides up to 18 Mj/h. Suitable for use with flat-based pans or with a wok using the wok ring provided.

Flexible burners

All Bosch gas cooktops feature different burner combinations for greater flexibility. With high speed, normal and economy burners you can cook more efficiently with the correct sized burner for the size of pan.

Convenience

One hand ignition

Push and turn the ergonomically designed control knobs and the gas ignites automatically. As well as offering the convenience of only using one hand there is also no separate ignition button to clean.

Safety

Flame failure device

If the burner is accidentally extinguished the thermostat reacts and shuts off the gas supply to the burner.

Image shown on page 38 is an overseas model.

PCR915B91A
90cm Gas Hob

- Stainless steel
- 5 burner gas cooktop
- One hand electronic ignition
- Flame failure device fitted to each individual burner
- 3 pc, enamelled cast iron trivets with rubber feet
- Wok burner
- 5 front control knobs
- Enamelled cast iron burner caps
- Suitable for Natural Gas (factory set up) or LPG (via included conversion kit)
- Supplied accessory:
  – wok ring support

Technical information
- 44.6 Mj/h total connected load
- 220–240V/50–60Hz
- 3 Amp
- Burner configuration:
  – 3.6 Mj/h – single circuit burner
  – 6.1 Mj/h – single circuit standard burner
  – 18.0 Mj/h – triple circuit wok burner
  – 6.1 Mj/h – single circuit standard burner
  – 10.8 Mj/h – single circuit high speed burner

Appliance dimensions (WxD)
- 915 x 520mm

Cut-out dimensions (WxD)
- 560 x 480-490mm

Min. thickness of worktop
- 30mm

LIFESTYLE ★ ★ ★ ★ ★

PCI815B91A
76cm Gas Hob

- Stainless steel
- 4 burner gas cooktop
- One hand electronic ignition
- Flame failure device fitted to each individual burner
- 2 pc, enamelled cast iron trivets with rubber feet
- Wok burner
- 4 front control knobs
- Enamelled cast iron burner caps
- Suitable for Natural Gas (factory set up) or LPG (via included conversion kit)
- Fits cut-out for 60cm units
- Supplied accessory:
  – wok ring support

Technical information
- 34.9 Mj/h total connected load
- 220–240V/50–60Hz
- 3 Amp
- Burner configuration:
  – 3.6 Mj/h – single circuit burner
  – 6.1 Mj/h – single circuit standard burner
  – 14.4 Mj/h – triple circuit wok burner
  – 10.8 Mj/h – single circuit high speed burner

Appliance dimensions (WxD)
- 762 x 520mm

Cut-out dimensions (WxD)
- 560 x 480-490mm

Min. thickness of worktop
- 30mm

LIFESTYLE ★ ★ ★ ★ ★

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

PCQ715B90A
70cm Gas Hob

- Stainless steel
- 5 burner gas cooktop
- One hand electronic ignition
- Flame failure device fitted to each individual burner
- 2 pc, enamelled cast iron trivets with rubber feet
- Wok burner
- 5 front control knobs
- Enamelled cast iron burner caps
- Suitable for Natural Gas (factory set up) or LPG (via included conversion kit)
- Fits cut-out for 60cm units
- Supplied accessory:
  – wok ring support

Technical information
- 41.0 Mj/h total connected load
- 220-240V/50-60Hz
- 3 Amp
- Burner configuration:
  – 14.4 Mj/h - triple circuit wok burner
  – 6.1 Mj/h - single circuit standard burner
  – 3.6 Mj/h - single circuit economy burner
  – 10.8 Mj/h - single circuit high speed burner
  – 6.1 Mj/h - single circuit standard burner

Appliance dimensions (WxD)
- 702 x 520mm

Cut-out dimensions (WxD)
- 560 x 480-490mm

Min. thickness of worktop
- 30mm

LIFESTYLE ★ ★ ★ ★ ★

PCH615B90A
60cm Gas Hob

- Stainless steel
- 4 burner gas cooktop
- One hand electronic ignition
- Flame failure device fitted to each individual burner
- 2 pc, enamelled cast iron trivets with rubber feet
- Wok burner
- 4 front control knobs
- Enamelled cast iron burner caps
- Suitable for Natural Gas (factory set up) or LPG (via included conversion kit)
- Supplied accessory:
  – wok ring support
- Cross support for espresso

Technical information
- 32.5 Mj/h total connected load
- 220-240V/50-60Hz
- 3 Amp
- Burner configuration
  – 12.0 Mj/h - dual circuit wok burner
  – 6.1 Mj/h - single circuit standard burner
  – 3.6 Mj/h - single circuit economy burner
  – 10.8 Mj/h - single circuit high speed burner

Appliance dimensions (WxD)
- 582 x 520mm

Cut-out dimensions (WxD)
- 560 x 480-490mm

Min. thickness of worktop
- 30mm

CLASSIC ★ ★ ★ ★ ★

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

Rangehoods.
Features and benefits

Whether you have an open-plan kitchen and living-room, or a small closed-off kitchen, Bosch rangehoods offer optimum air extraction for kitchens of all sizes.

Air should be exchanged 6 to 12 times an hour to ensure a consistently pleasant ambience. To do so, the air delivery volume or power of the rangehood must be appropriate to the room volume. You can easily work out the performance you require for the size of your kitchen by applying a simple rule of thumb.

First calculate the room volume. If for instance your kitchen is 16 square metres and 2.5 metres high, it has a volume of 40 cubic metres. If you take it that the air is to be exchanged 6 times an hour, which is the equivalent of pots simmering on 2 to 3 cook zones, you arrive at a required air delivery volume of 240 cubic metres. In the case of intensive use and a 12-fold exchange of air, the air delivery volume doubles to 480 cubic metres. In this instance you would need a rangehood with an air delivery volume of 240 to 480 cubic metres.

Please make sure that your rangehood can reach the maximum value – 480 cubic metres in our example – on a low power setting. On the one hand, this leaves you with a power reserve for increased requirements, and on the other, your rangehood runs more quietly on a lower setting.

Design

Worktop lighting

Integrated halogen lighting ensures that the cooking area is clearly illuminated. With maximum 28W per light, these halogen bulbs are more efficient than standard lights. Some models feature SoftLight with a dimmer function. It can be installed in island, powerpack or wall mounted configurations.

Performance

Ducted extraction

Ducting out is the most effective method of extraction. Ducted extraction is suitable if the hood can be sited on an outside wall, or an outside wall can be reached via ducting.

Recirculated-air operation

If an outside wall cannot be reached the rangehood can be set up for recirculated-air operation. Air is drawn into the appliance through the filters to neutralise odours and remove grease particles. The cleaned air is then returned to the kitchen. A carbon filter or recirculating kit is necessary for recirculation (optional accessory).

The recirculation operation of a rangehood is based on the principle of air exchange. Instead of extracting kitchen vapours to the outside like a ducted system and taking in fresh air through the window, the vapours are filtered and purified in recirculation operation. The air is constantly renewed in a continuous cycle. An active carbon filter is always required for the purpose: either as a standard active carbon filter or CleanAir module.

Recirculating kit

Contains a carbon filter and any other necessary components to ensure that odour free air is returned into the kitchen. To ensure that the hood performance is maintained, the carbon filter should be replaced on a regular basis.

CleanAir module

The large slatted surface of the special active carbon filter in the CleanAir module guarantees 95 percent odour reduction. That is every bit as good as the ducted system and up to 25% better than a conventional ducted system. The surface of the special active carbon filter is the equivalent of around 50 football pitches.

Standard active carbon filter

You can also choose the recirculated starter kit for recirculation operation. It contains an active carbon filter which eliminates unpleasant odours and is easy to install and replace.

Dishwasher-safe metal filters

Bosch metal filters are designed for easy removal and re-fitting. They are made up of up to 10 layers of interwoven grids to retain the grease particles. For easy cleaning. Bosch filters can be safely loaded into any Bosch dishwasher for sparkling clean results.

Electronic saturation indicator

For maximum extraction efficiency, some models offer a illuminated light that indicates when the filter needs cleaning.

Noise level

Bosch offer a range of hoods to compliment any kitchen. Apart from the aesthetic appeal, one of the most important factors when purchasing a rangehood is noise level.

Convenience

Variable power settings

All Bosch rangehoods feature multiple power settings, which can be set to effectively remove odours, smoke and moisture caused by cooking in the kitchen area. Many rangehood models also feature an intensive extraction setting, which gives an extra boost to the performance of the rangehood when required.

Residual shutdown

The rangehood automatically continues to run on, for approx. ten minutes, after normal operation to ensure that any remaining vapours and odours are effectively removed. The rangehood then automatically switches off.

Automatic power switch-back

When the intensive setting is selected it may be set to automatically revert back to a pre-defined normal level after a short period of time.

Rim ventilation

Selected models feature clip on covers, which not only have a premium appearance, they also conceal the grease filters. Solid covers also allow for ‘rim ventilation’, where the air is extracted around the edges of the cover and then filtered.

Easy mounting system

Installing your new rangehood in the kitchen is swift and straightforward with the easy mounting systems: the chimney housing is clipped into the chimney bracket, irregular drill holes are compensated by a practical mounting system. The easy mounting system is available for all new rangehoods.

Stainless steel chimney extension

You can simply and swiftly extend the chimney for rooms with high ceilings. This extension is available in 100cm and 150cm lengths for wall-mounted canopy rangehoods and in 110cm and 160cm for island canopy rangehoods as accessories only.

DIB099950
90cm Island Canopy Rangehood

- Stainless steel
- Ceiling mounted
- Ducted and recirculated air operation
- CleanAir recirculating option
- 3 power settings plus intensive setting
- Electronic controls with metal touch buttons
- Automatic 10 min. run on facility
- Rim ventilation
- Intensive setting with automatic reset function
- Saturation indicator for metal and carbon filters
- Halogen SoftLight with dimmer function
- On/Off indicator lights
- On/Off main switch
- Quiet operation: 51dB at 360 m3/h (150mm ducted)
- 2 dishwasher safe metal grease filters
- Stainless steel filter covers
- Optional accessories:
  - DHZ5285 - starter kit for recirculation operation
  - DHZ5246 - replacement active carbon filter
  - DSZ5230 CleanAir recirculation kit
  - DSZ5201 CleanAir active carbon filter

Technical information
- 900 m3/h max. extraction capacity
- 4 x 20W halogen lights
- 435W total connected load
- 220-240V/50Hz
- 10 Amp
- 120 or 150mm tube connected diameter

Appliance dimensions (HxWxD)
- Ducted
  - 773-953 x 900 x 600mm
- Recirculated-air
  - 773-1073 x 900 x 600mm

PREMIUM
★ ★ ★ ★ ★

DWB099950
90cm Canopy Rangehood

- Stainless steel
- Ducted and recirculated air operation
- CleanAir recirculating option
- 3 power settings plus intensive setting
- Electronic controls with metal touch buttons
- Automatic 10 min. run on facility
- Rim ventilation
- Intensive setting with automatic reset function
- Saturation indicator for metal and carbon filters
- Halogen SoftLight with dimmer function
- On/Off indicator lights
- On/Off main switch
- Quiet operation: 51dB at 360 m3/h (150mm ducted)
- 2 dishwasher safe metal grease filters
- Stainless steel filter covers
- Optional accessories:
  - DHZ5245 - starter kit for recirculation operation
  - DHZ5246 - replacement active carbon filter
  - DSZ5210 CleanAir recirculation kit
  - DSZ5201 CleanAir active carbon filter

Technical information
- 900 m3/h max. extraction capacity
- 3 x 20W halogen lights
- 415W total connected load
- 220-240V/50Hz
- 10 Amp
- 120 or 150mm tube connected diameter

Appliance dimensions (HxWxD)
- Ducted
  - 653-982 x 900 x 500mm
- Recirculated
  - 653-1097 x 900 x 500mm

PREMIUM
★ ★ ★ ★ ★

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

DWW09E850
90cm Canopy Rangehood

- Stainless steel
- Ducted and recirculated-air operation
- CleanAir recirculating option
- 3 power settings plus intensive setting
- Electronic controls with push buttons
- 7 segment display
- Residual shutdown
- Intensive setting with automatic switch back to previous setting
- On / Off indicator lights
- On / Off main switch
- Additional noise insulation
- Quiet operation: 46dB at 350 m3/h (150mm ducted)
- 3 dishwasher-safe metal grease filters
- Optional accessories:
  - DHZ5345 starter kit for recirculation operation
  - DHZ5246 - replacement active carbon filter
  - DSZ5240 CleanAir Recirculating kit
  - DSZ5201 CleanAir active carbon filter

Technical information
- 850 m3/h max. extraction capacity
- 3 x 20W halogen lights
- 260W total connected load
- 220–240V/50Hz
- 10 Amp
- 120 and 150mm tube connection diameter

Appliance dimension (HxWxD)
- Ducted
  - 672-954 x 900 x 500mm
- Recirculated
  - 672-1064 x 900 x 500mm

LIFESTYLE
★ ★ ★ ★ ★

DWB09D650
90cm Canopy Rangehood

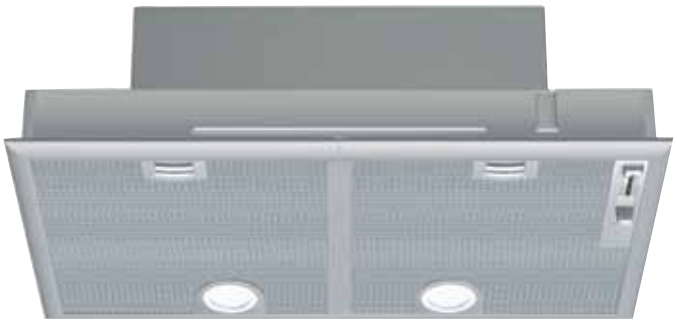
- Stainless steel
- Ducted and recirculated-air operation
- CleanAir recirculating option
- 3 power settings plus intensive setting
- Mechanical control with push buttons
- On / Off indicator lights
- On / Off main switch
- Additional noise insulation
- Quiet operation: 43dB at 260 m3/h (150mm ducted)
- 3 dishwasher safe metal grease filters
- Optional accessories:
  - DHZ5345 starter kit for recirculation operation
  - DHZ5246 - replacement active carbon filter
  - DSZ5240 CleanAir recirculating kit
  - DSZ5201 CleanAir active carbon filter

Technical information:
- 680 m3/h max. extraction capacity
- 3 x 25W halogen lights
- 260W total connected load
- 220–240V/50Hz
- 10 Amp
- 120 and 150mm tube connection diameter

Appliance dimension (HxWxD):
- Ducted
  - 642-954 x 900 x 500mm
- Recirculated
  - 642-1064 x 900 x 500mm

LIFESTYLE
★ ★ ★ ★ ★

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.



DHL755B
73cm Integrated Rangehood

73 cm | 650m3/h

- Steel body, metallic finish
- Ducted and recirculated air operation
- 3 power settings plus intensive setting
- Sliding controls for power settings and lights
- Halogen lights
- Quiet operation: 50dB at 240 m3/h (150mm ducted)
- 2 dishwasher safe metal grease filters with aluminium trim
- Perforated stainless steel filter covers
- Optional accessory:
  – DHZ7305 charcoal filter for recirculation operation

Technical information
- 650 m3/h max. extraction capacity
- 2 x 20W halogen lights
- 240W total connected load
- 220-240V/50Hz
- 10 Amp
- 120 or 150mm tube connected diameter

Appliance dimensions (HxWxD)
- Ducted
  – 255 x 730 x 380mm
- Recirculated
  – 255 x 700 x 350mm

CLASSIC ★ ★ ★ ★ ★

DHL555BAU
53cm Integrated Rangehood

53 cm | 650m3/h

- Steel body, metallic finish
- Ducted and recirculated-air operation
- Powerful twin motor
- 3 power settings plus intensive setting
- Halogen lights
- On / Off indicator lights
- Sliding controls for power settings and light
- Quiet operation: only 50dB at 240 m3/h (150mm ducted)
- 2 dishwasher-safe metal grease filters
- Optional accessory:
  – DHZ7305 charcoal filter for recirculation operation

Technical information
- 650 m3/h max. extraction capacity
- 2 x 20W halogen lights
- 240W total connected load
- 220–240V/50Hz
- 10 Amp
- 120 and 150mm tube connection diameter

Appliance dimension (HxWxD)
- 255 x 530 x 380mm

Built-in dimensions (HxWxD)
- 255 x 500 x 350mm

CLASSIC ★ ★ ★ ★ ★

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

Accessories.

Single and double ovens

HEZ333000 “Profi” extra-deep pan *

Extra-deep, large pan (10 litres capacity) with wire rack insert and is best suited for large roasts.

HEZ333070 “Profi” extra-deep pan *

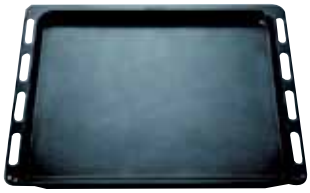
Like HEZ333000 and is pyrolysis proof. Does not apply to wire rack.

HEZ333001 Lid for “Profi” pan *

Enamelled lid, matches “Profi” pan (HEZ333000 and HEZ333070) Turns the “Profi” pan into a “Profi” roaster. Gently roasts large pieces of meat. The lid is easy to clean.

HEZ332010 Universal pan *

Extra deep and large enamelled pan for juicy fruit flans, pizzas, deep-frozen dishes, large roasts and bread. This pan can be used to catch any residual fat or drippings when grilling and has a non-stick coating.



HEZ331010 Enamelled baking bray *

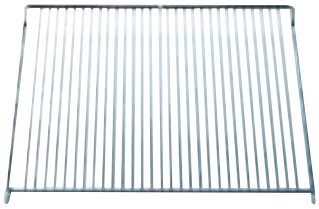
Enamelled baking tray for cakes, biscuits, rolls and bread. The enamel absorbs maximum heat and ensures optimum browning and a crispy underside. Non-stick coating.

HEZ325000 Split grill tray *

Ideal for cooking 2 food types on 1 level, e.g. roast on one side with tray and vegetables on other side without tray.

HEZ325070 Split grill tray *

Like HEZ325000 but pyrolysis proof.



HEZ324000 Wire rack insert *

Fits into the universal pan for all grilling applications. Universal pan and wire rack can be removed together.

HEZ336000 Glass pan *

Made of oven-proved glass and can be used as a large cooking and serving utensil. This glass pan is ideal for soufflés, fish, toast or grilled dishes. It is easy to clean and dishwasher-proof.

HEZ390800 Large roasting dish

Large roasting dish with granite enamel exterior and an oven proof glass lid. The glass lid can be used as a gratin dish.

HEZ915001 Glass roasting dish

The 5.1 litre glass roasting dish, complete with glass lid is suitable for pot roasts and casseroles. Can also be used for automatic roasting programs.

HEZ317000 Pizza tray

Extra large, enamelled tray (Ø 35cm). Enamel colour matches the oven. Can be used for fresh and frozen pizzas and large, round flans such as quiche, tart or flat cakes. It is scratch-resistant, easy to clean and dishwasher-safe.

***** Not suitable for HBA33B150A

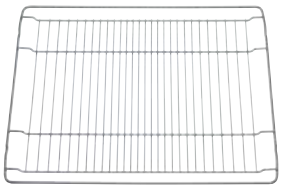
Single and double ovens

HEZ338353 Telescopic extension rails

Three fold design, not suitable for HBA33B150A oven.

HEZ327000 Pizza stone

Pizza baking stone with wooden paddle. The baking stone must always be preheated to the recommended temperature, ideal for preparing bread and pizzas which need to have a crispy base.



HEZ334000 Wire rack *

For grilling, roasting and general cooking applications.

Combination ovens

HEZ861000 Enamelled baking tray

For HBC86P753B, HBC86K763B and HBC84K553A : Useful for cakes, biscuits, rolls and bread. The enamel absorbs maximum heat and ensures optimum browning and crispy underside.

HEZ862000 Enamelled universal pan

For HBC86P753B, HBC86K763B and HBC84K553A : Extra deep enamelled pan for fruit flans, pizzas, deep-frozen dishes, large roasts and bread. This pan can be used to catch any residual fat or dripping when grilling.

HEZ863000 Glass pan

For HBC86P753B, HBC86K763B and HBC84K553A : Made of oven proof glass and can be used as a large cooking and serving dish.

Induction cooktops

HEZ390041 Induction cookware set

Four piece Berndes induction cookware set.

HEZ390230 Induction pan

21cm WMF pan suitable for the FryingSensor function - PIL975L34E.

Rangehoods

Model: DIB099950

DHZ5285 Starter kit for recirculation operation
DHZ5246 Active carbon filter
DSZ5230 CleanAir recirculation kit
DSZ5201 CleanAir active carbon filter

Model: DWB099950

DHZ5245 Starter kit for recirculation operation
DHZ5246 Active carbon filter
DSZ5210 CleanAir recirculation kit
DSZ5201 CleanAir active carbon filter

Model: DWW09E850

DHZ5345 Starter kit for recirculation operation
DHZ5346 Active carbon filter
DSZ5240 CleanAir recirculation kit
DSZ5201 CleanAir active carbon filter

Model: DWB09D650

DHZ5345 Starter kit for recirculation operation
DHZ5346 Active carbon filter
DSZ5240 CleanAir recirculation kit
DSZ5201 CleanAir active carbon filter

Model: DHL755B

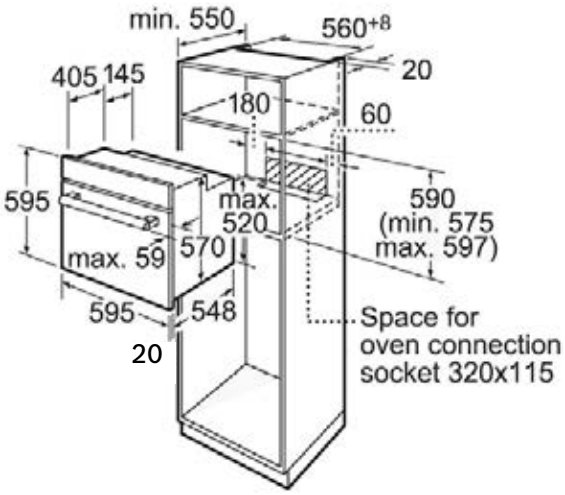
DHZ7305 Charcoal filter for recirculation operation

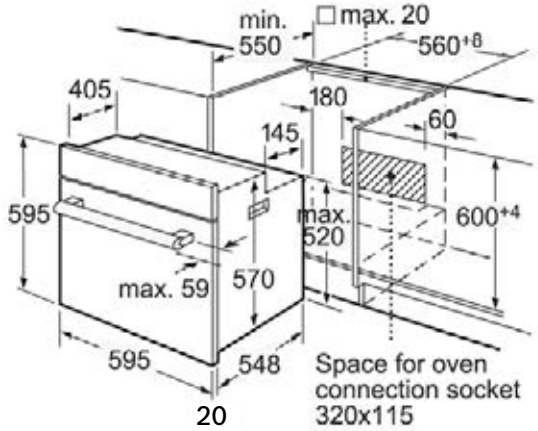
Model: DHL555BAU

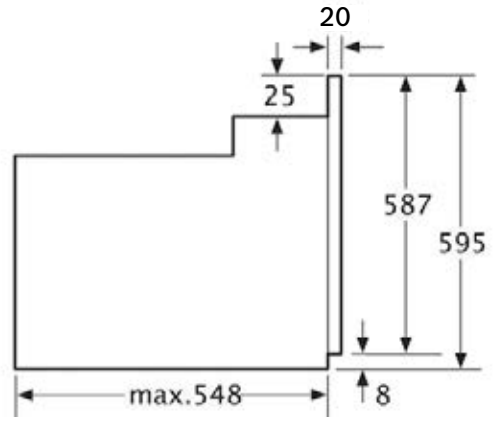
DHZ7305 Charcoal filter for recirculation operation

Installation Diagrams.

60cm Built-in Single Ovens



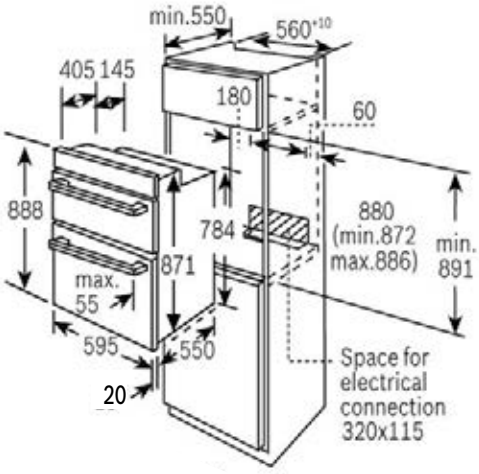




HBA58T650A, HBA73B550A, HBR53B550A, HBL53B550A, HBA63B450A, HBA43B420A, HBA33B150A

Measurements are in millimetres

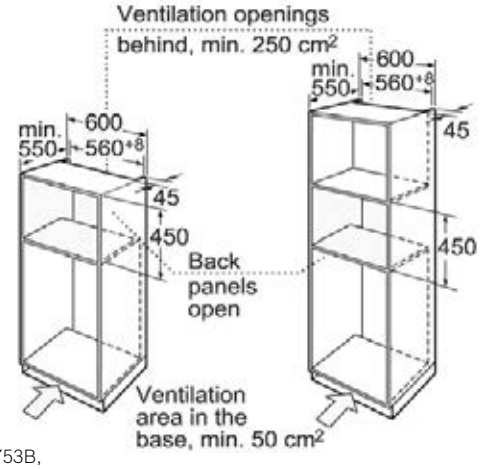
60cm Built-in Double Oven



HBM43B550A

Measurements are in millimetres

60cm Built-in Combination Microwave Oven

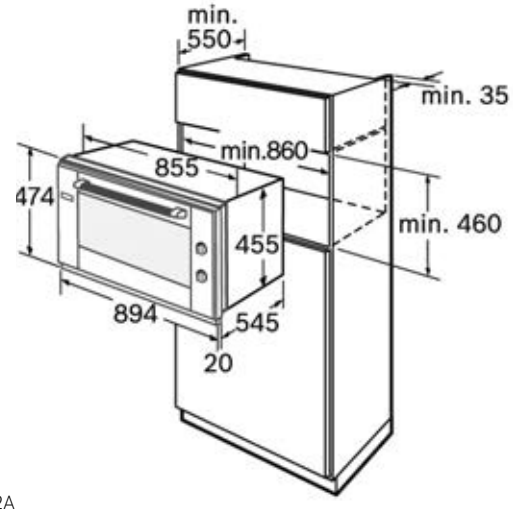


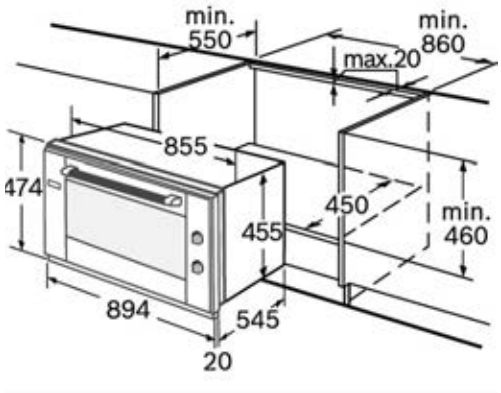
HBC86P753B,
HBC86K763B,
HBC84K553A

Measurements are in millimetres

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

90cm Built-in Single Oven

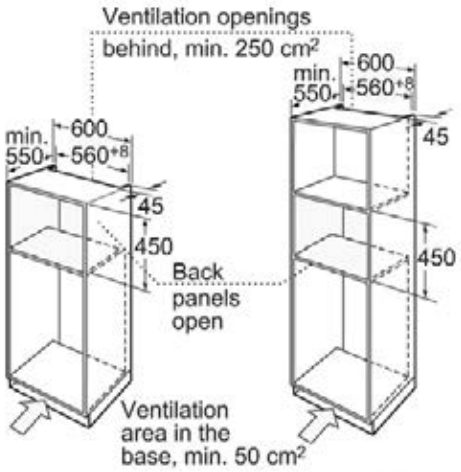


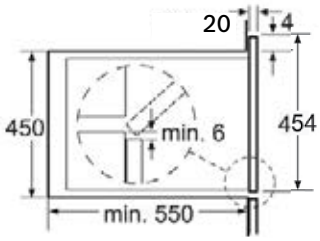


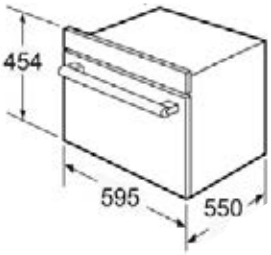
HBL3552A

Measurements are in millimetres

60cm Built-in Combination Steam Oven



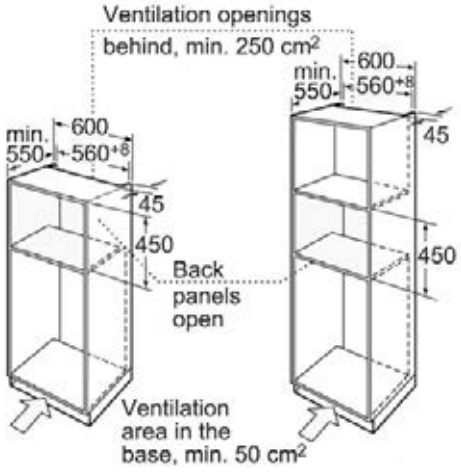


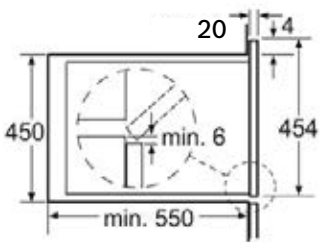


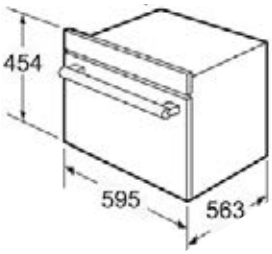
HBC36D753B,
HBC36D763

Measurements are in millimetres

60cm Built-in Microwave Oven







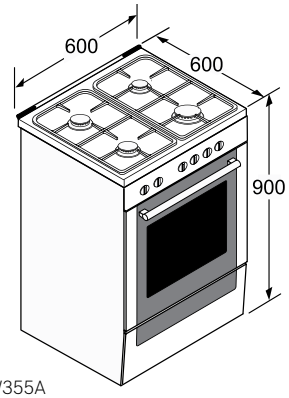
HMT35M653A

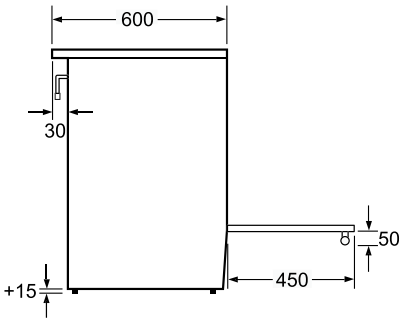
Measurements are in millimetres

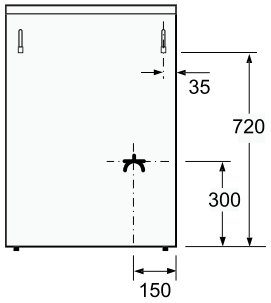
All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

Installation Diagrams.

Freestanding 60cm Oven



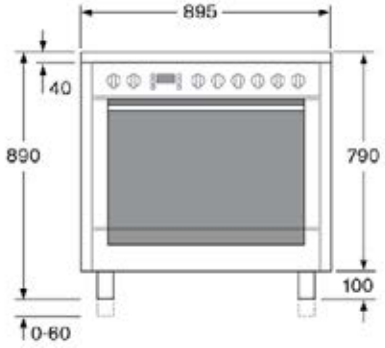


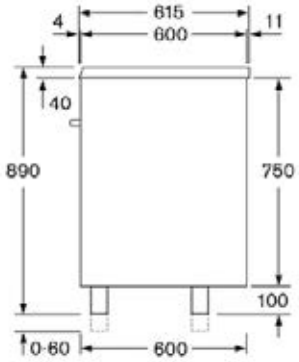


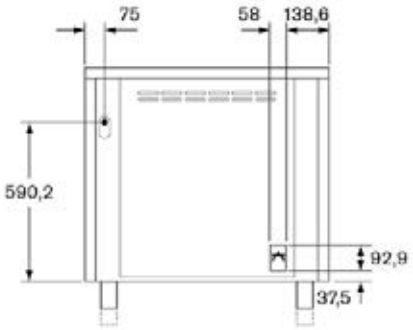
HGV74W355A

Measurements are in millimetres

Freestanding 90cm Oven



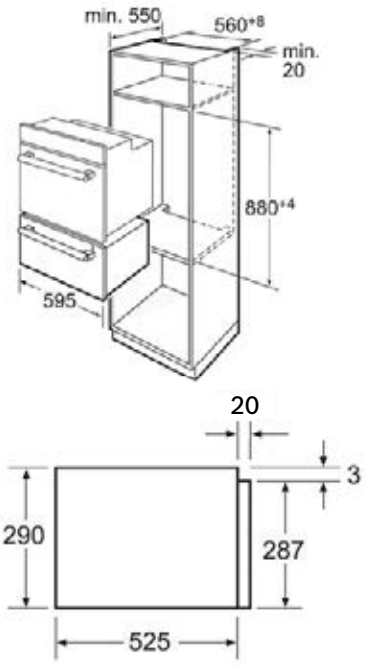




HSB745256A

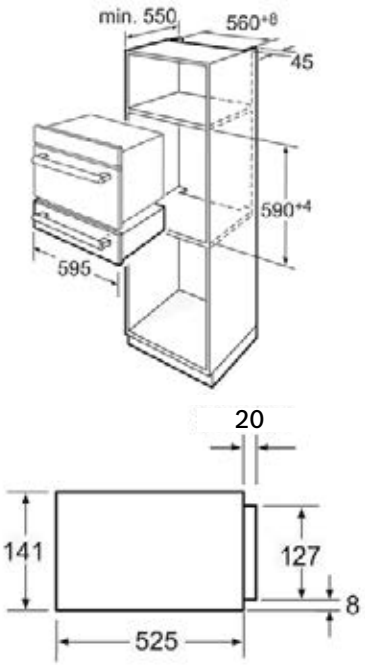
Measurements are in millimetres

60cm Built-in Warming Drawers



Ovens with a height of 595mm can be installed above a warming draw in the HSC 29 range. An intermediate floor is not required.

HSC290652A

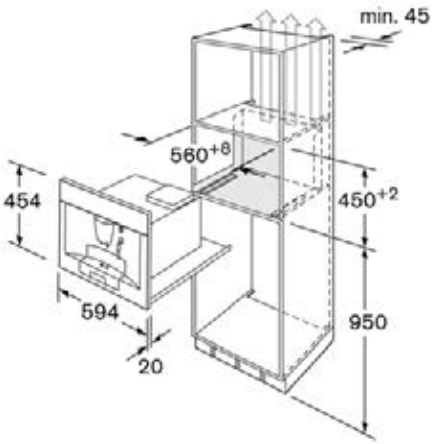


Compact appliances with a height of 454mm can be installed above a warming drawer in the HSC 14 range. An intermediate floor is not required.

HSC140P51B,
HSC140652A

Measurements are in millimetres

60cm Built-in Coffee Maker

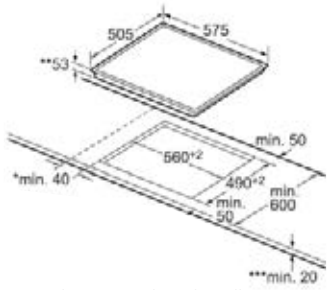


TCC78K750A

Measurements are in millimetres

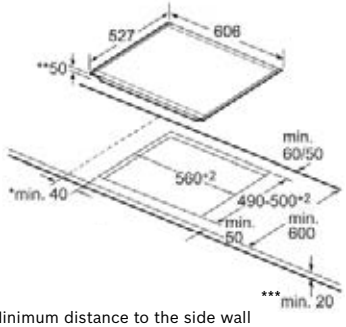
All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

Induction Cooktops



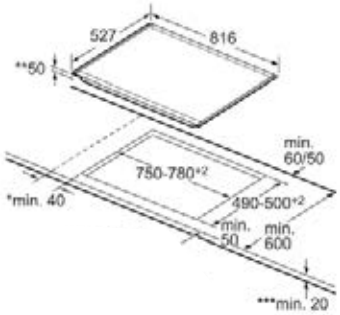
* Minimum distance to the side wall
**Maximum recessed depth
***Min. 30 with a fitted oven underneath

PIE645Q14E Measurements are in millimetres



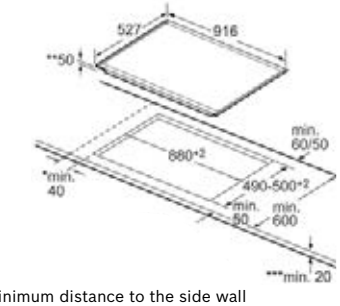
* Minimum distance to the side wall
**Maximum recessed depth
***Min. 30 with a fitted oven underneath

PIE675N14E Measurements are in millimetres



* Minimum distance to the side wall
**Maximum recessed depth
***Min. 30 with a fitted oven underneath

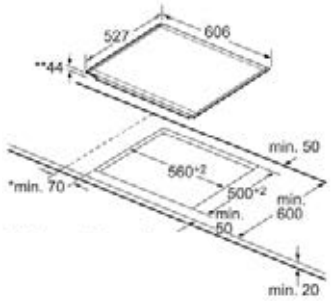
PIL875N14E Measurements are in millimetres



* Minimum distance to the side wall
**Maximum recessed depth
***Min. 30 with a fitted oven underneath

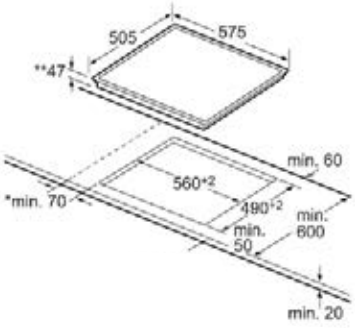
PIL975L34E Measurements are in millimetres

Ceramic Cooktops



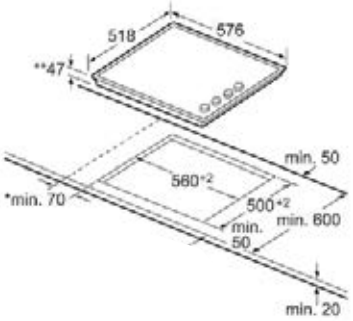
* Minimum distance to the side wall
**Maximum installed depth

PKN675N14A Measurements are in millimetres



* Minimum distance to side wall
**Maximum installed depth

PKF645Q14A Measurements are in millimetres



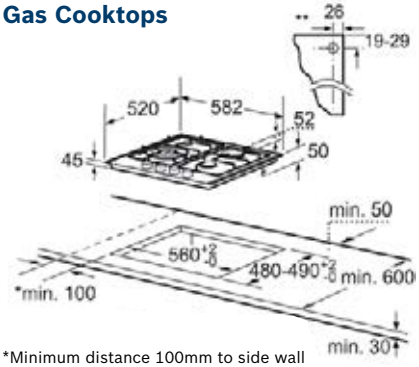
* Minimum distance to side wall
**Maximum installed depth

PKE645C14A Measurements are in millimetres

* Minimum distance to the side wall
**Maximum recessed depth
***Min. 30 with a fitted oven underneath

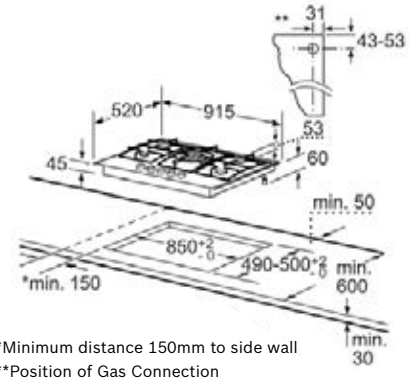
PIL975L34E Measurements are in millimetres

Gas Cooktops



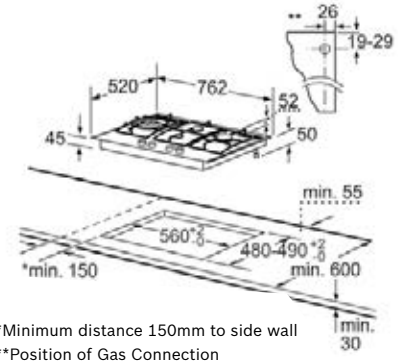
*Minimum distance 100mm to side wall
**Position of Gas Connection

PCH615B90A Measurements are in millimetres



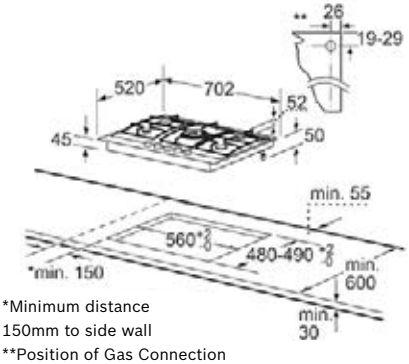
*Minimum distance 150mm to side wall
**Position of Gas Connection

PCR915B91A Measurements are in millimetres



*Minimum distance 150mm to side wall
**Position of Gas Connection

PCI815B91A Measurements are in millimetres



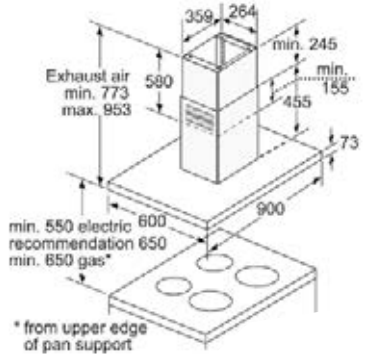
*Minimum distance
150mm to side wall
**Position of Gas Connection

PCQ715B90A Measurements are in millimetres

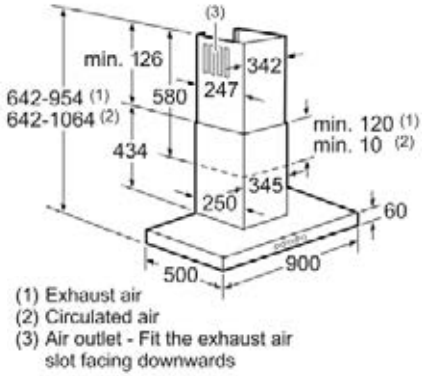
All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

Installation Diagrams.

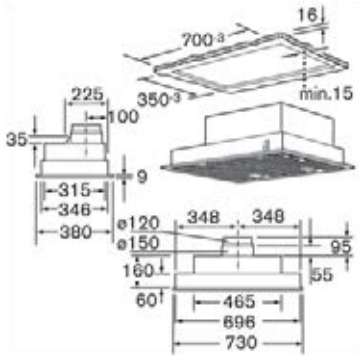
Rangehoods



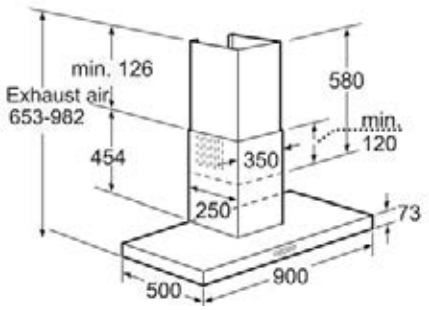
DIB099950 Measurements are in millimetres



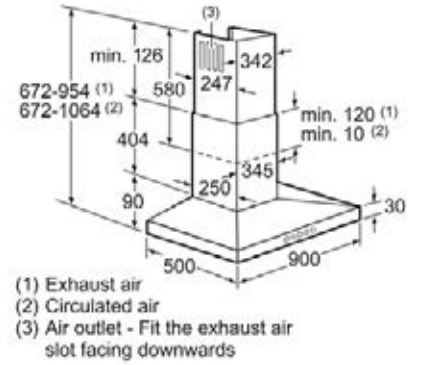
DWB09D650 Measurements are in millimetres



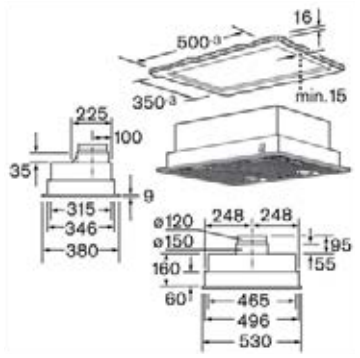
DHL755B Measurements are in millimetres



DWB099950 Measurements are in millimetres

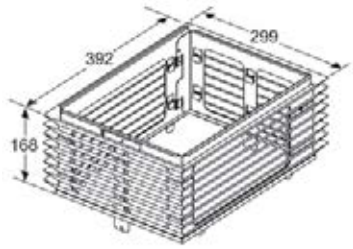


DWW09E850 Measurements are in millimetres

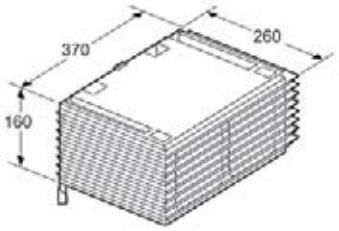


DHL555BAU Measurements are in millimetres

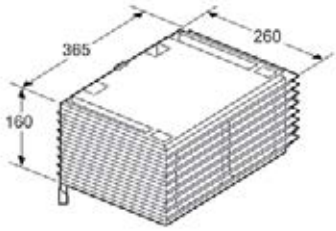
CleanAir Recirculation Kits



DSZ5230 (used with DIB099950)
Measurements are in millimetres



DSZ5210 (used with DWB099950)
Measurements are in millimetres



DSZ5240 (used with DWW09E850 & DWB09D650)
Measurements are in millimetres

All descriptions, images and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

Quality Service.

Important notes

Certain appliances featured in this catalogue are for illustration purposes only and may not be available in New Zealand for retail sale. Model numbers and specifications are for reference only and subject to change without prior notice.

For additional information on products, please refer to your local Bosch retailer. Bosch is continuously seeking to improve specification, design and production of its appliances and alterations may take place regularly.

All descriptions and technical diagrams are intended as a guide only. For additional technical information, full dimensional and installation details, please refer to the instruction and installation manuals supplied with the appliance.

The electrical and water connection should only be made in accordance with the regulations of the national authorities.

For model and accessory availability,
please contact BSH Home Appliances Limited.

Quality service for quality appliances

Quality of our after-sales service is just as important as the quality of our products. In the unlikely event that service is required on your appliance, our extensive network of authorised service agents throughout New Zealand will ensure you are provided with the full support to ensure your appliance is operating at optimal condition.

Warranty

2 years warranty

All Bosch products are covered under a 2-year comprehensive parts and labour warranty.

BSH Home Appliances Ltd

Unit F2, 4 Orbit Drive
Mairangi Bay
Auckland 0632

PO Box 33-1033
Takapuna
Auckland 0740

Phone: (09) 477 0492
Fax: (09) 477 2647

Customer Service
Phone: 0800 807 723
Fax: 0800 256 535
Email: bshnz-cs@bshg.com

www.bosch-home.co.nz

Printed in New Zealand

Whilst every care has been taken in the preparation of this publication, BSH does not warrant the accuracy or completeness of the information in this publication and BSH reserves the right to alter specifications without notice. To the extent permitted by law, BSH excludes all liability, including negligence, for any loss incurred in reliance on the contents of this publication.

2COMM 12355